

THE JOHNS HOPKINS NEWS-LETTER

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NOVEMBER 14, 2002

StuCo discusses exam reserves

BY JENNA O'STEEN

THE JOHNS HOPKINS NEWS-LETTER

The Ethics Board debated proposals to provide students with copies of old exams and to institute a change in the University Ethics Policy dealing with the punishment of second time ethics violators Thursday, Nov. 7.

The "problem" as referred to in the first proposal produced by the Ethics Board is that "there exists inequity between certain groups of students who have access to such archives of exams and those who do not possess the connections to obtain them...some students are unable to achieve an equal level of preparation for an exam as others."

All board members present at the meeting agreed that this problem is affecting our campus and that some action needs to be taken.

The original proposal debated by the board would "require the submission of all future undergraduate course exams (with the exception of a few) to the Milton S. Eisenhower Library public electronic reserve from all faculty members of each course."

But the proposal was quickly discarded by Daniel Weiss, the dean of the School of Arts and Sciences.

"Mandating this policy on faculty is very difficult because it is hard to enforce," he said. "Practically speaking, we need to put on the table what the problems and our solutions are."

It was agreed that the faculty needed to be made more aware of the problem at hand in hopes that such efforts would convince them to support the Ethics Board's policies. The Ethics Board is going to send three students to the regular department chairs meeting Friday, Nov. 15, to

speak with department heads about recycling old exams and how unequal access can give an "unfair advantage" to certain students.

The Ethics Board also felt it was important to get awareness out to students.

"Possession and recycling of old exams is cheating in the honor code," said Ethics Board Chairperson John Tiberi. "Being in possession of questions is permitted; being in possession of answers is not allowed."

The decision made at the meeting was that the Board needed to work more with this policy. The majority, shown by a vote, did not feel they were ready to pass or fail this proposal; instead, they will be making some amendments to it and revisiting the discussion at a later meeting.

What they did agree on will be included in their future proposal, as summarized by John Bader, the assistant dean of advising, is that changes will be made to the system for collection and distribution of exams, teachers will be requested to turn in previous exams to be put on reserves, exams will only include the questions and the Board will work to educate faculty about the situation of students who currently have previous exams.

Following that decision, the meeting moved on to the next proposal. This proposal was submitted by Benji Silverman, last year's Ethics Board president. This proposition stated, "Second offenses would be treated with greater uniformity and severity. All students found guilty of second offenses would be immediately expelled from the University."

Currently, second offenses face a

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LIZ STEINBERG/NEWS-LETTER

Students step through criss-crossed bamboo poles as the CultureFest Culture Show restarts in Shriver Auditorium after intermission. The Culture Show was part of Culture Week, which was organized to celebrate the different cultures at Johns Hopkins.

Students celebrate cultural diversity

BY VANITA SAHASRANAMAN
THE JOHNS HOPKINS NEWS-LETTER

The CultureFest committee hosted its annual Culture Show in Shriver Auditorium on Saturday, Nov. 9. The event was part of Culture Week, which runs from Nov. 7 through Nov. 16. It

presented various campus groups that shared the traditional music and dances from their respective countries of origin.

This year's event had the theme, "One love, One heart, Let's Get together and Feel Alright," a quote by musician Bob Marley. CultureFest Co-Chair Connie Everett chose the theme for this year's CultureFest.

"Basically, I had to present a proposal to the Student Council (StuCo)," she said. "I was trying to think of something that had to do with unity...I wanted something people have heard of before, what they can relate to."

Gandhi began his lecture by commenting on how glad he was that Johns Hopkins held such a multicultural function. He described how he felt that there is a need for more symposiums at other universities similar to the MSE Symposium.

He went on to discuss how today the world faces the choice of nonviolence or nonexistence. He said that everyone is losing their humanity and that humanity is becoming progressively worse because it is becoming easier to kill other people. He commented, "We need to do something to check this," beginning with nonviolence. He stated that we have to live non-violence and make it a part of our lives in order for it work out.

However, he said, "We need to understand how broad [the non-violence philosophy] is."

He discussed how important it is to start thinking peacefully in order to make non-violent decisions.

He then reflected on an experience from his childhood. While he was staying with his grandfather, he threw out a pencil because he was certain that his grandfather would buy him a new one. However, when he asked his grandfather for a new pencil,

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The theme reflects the purpose of CultureFest to spread appreciation of the many cultures present at Hopkins.

"CultureFest is a way of celebrating the different cultures we see everyday around campus. I decided to participate in CultureFest this year because I wanted to get closer with my peers whom I share cultural interests with," said sophomore Evita Belmonte, who participated in the dance performed by members of the Filipino Students' Association (FSA).

Ami Bhatt, president of the South Asian Students' Association (SASA), and Warren Huang, president of the Chinese Students' Association (CSA) emceed the Culture Show. Junior Kartik Anand played the music that the groups chose for their performances.

When asked how she became involved with the Culture Show, Bhatt stated, "I was approached by Connie Everett over the summer and asked to emcee CultureFest. Connie knew me both as a friend and as my role as SASH president and thought I would be suitable as an emcee."

The event took many hours of practice, both for the emcees and the performers.

"I met with Jennifer Saito and Warren Huang, three or four times before the show itself to go over the acts, the sequence and other logistical components of the show in the weeks leading up to the show," Bhatt said. "We worked on group introductions and attended a few rehearsals to get a feel for the show. The day of the CultureFest Show we had a run-through with Warren and I doing the segment introductions before each group."

Saito added, "We (the majority of the performers and I) were in Shriver since 1 p.m. on Saturday."

The opening performance included all the performers, and it introduced the groups that participated in the show. These groups included dance troupes such as Egyptian Sun Productions, the belly dance troupe on campus, sororities such as the Asian-interest sorority Sigma Omicron Pi, the fraternity Lambda Phi Epsilon and cultural groups such as the Filipino Students' Association (FSA) and the Caribbean Culture Society.

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JHOC seeks to end suspension

BY ANITA BHANSALI
THE JOHNS HOPKINS NEWS-LETTER

The Johns Hopkins Outdoors Club (JHOC) has been working with the Office of Recreational Sports to write the proposal requested by the Office of Risk Management to rescind the club's suspension.

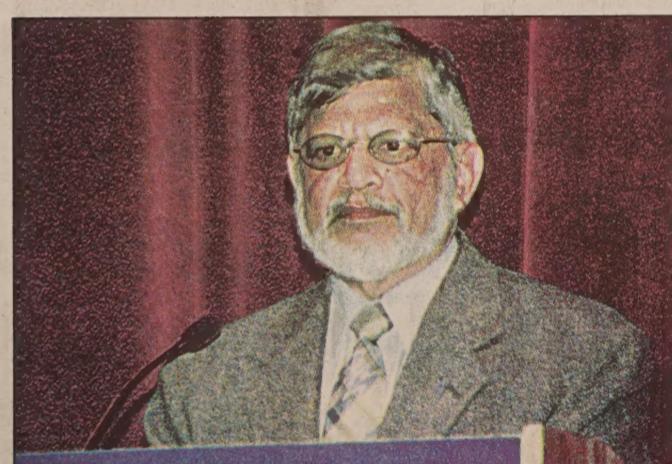
According to JHOC President Robert Theobald, JHOC has been working directly with the Office of Recreational Sports, which then represents the club to the Office of Risk Management.

"We ended up submitting something that was about 40 pages that detailed procedures, policies, goals [and] the mission of the club," said Theobald. "Phil Dook-Friesen, in the Office of Recreational Sports and the main person who worked with us, had some concerns about training and certification issues and procedures, so we really haven't been able to work past those yet."

Theobald said that the money provided by the Student Activities Commission (SAC) to fund JHOC

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Gandhi urges non-violence



Dr. Arun Gandhi advocated non-violence during his speech in Shriver Hall as part of the Milton S. Eisenhower Symposium.

BY GISELA VARGAS
THE JOHNS HOPKINS NEWS-LETTER

Dr. Arun Gandhi, founder of the M.K. Gandhi Institute for Non-Violence and grandson of peace leader Mahatma Gandhi, spoke at the Milton S. Eisenhower Symposium on Tuesday, Nov. 12 at 8 p.m. in the Shriver Auditorium.

The lecture, entitled "Race Relations: Peace by Peace," was the 13th symposium event this year. This year's symposium theme is "Changing

peace and nonviolence. Inspired by what he learned, he wrote eight books and started the M.K. Gandhi Institute for Non-violence.

Gandhi began his lecture by commenting on how glad he was that Johns Hopkins held such a multicultural function. He described how he felt that there is a need for more symposiums at other universities similar to the MSE Symposium.

He went on to discuss how today the world faces the choice of nonviolence or nonexistence. He said that everyone is losing their humanity and that humanity is becoming progressively worse because it is becoming easier to kill other people. He commented, "We need to do something to check this," beginning with nonviolence. He stated that we have to live non-violence and make it a part of our lives in order for it work out.

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Times: Who Are We? An Introspective Look at American Identity in the 21st Century."

Dennis Boothe and Meera Popat, co-chairs of the Symposium, introduced the keynote speaker by describing his experiences and past achievements.

Gandhi experienced several attacks as a result of his heritage and developed anger throughout his youth. His parents sent him to spend a year and a half with his grandfather in India so that he could learn about

the world faces the choice of nonviolence or nonexistence. He said that everyone is losing their humanity and that humanity is becoming progressively worse because it is becoming easier to kill other people. He commented, "We need to do something to check this," beginning with nonviolence. He stated that we have to live non-violence and make it a part of our lives in order for it work out.

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JAYS GET SMOTE BY MESSIAH
The Men's Soccer team won the Centennial Conference Championship, but lost to Messiah College in the first round of the NCAA Tournament. Page A12



IT'S NOT JUST AN INSECT
In fact, Cricket is a sport popular throughout the lands of what used to be the British Empire. Find out what those guys with the squashed bats on the Upper Quad are doing. Page B1



HIS NAME IS...
Slim Shady? The often cartoonish, always violent and sometimes scary dude makes his acting debut in 8 Mile, where he plays a white Detroit rapper. What a stretch. Page B5

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President William Brody, history professor David Nirenberg and Dean of the School of Arts and Sciences Daniel Weiss dedicated the new Leonard and Helen R. Stulman Jewish Studies Program at an inaugural ceremony attended by faculty, staff, students and alumni at 8 p.m. Tuesday, Nov. 12, in Bloomberg Hall's Shafer Auditorium.

The audience was greeted by President Brody, who noted that the dedication of the program came only nine days after breaking ground for the new Hillel building.

"The Leonard and Helen R. Stulman Jewish Studies Program will enrich intellectual life at the University and enrich cultural life in the Baltimore-Washington area," Brody said in his remarks.

He then introduced Nirenberg as the new director of the program.

"The establishment of a Jewish

CONTINUED ON PAGE A4



Ian Smokler, junior Yonit Golub and senior Lana Cohen speak at the groundbreaking ceremony of the new Jewish activities center. The donors for the center also funded the Jewish Studies Program.

LIZ STEINBERG/NEWS-LETTER



NATASHA GARG/NEWS-LETTER
A panel explores the effect of illegal music sharing on the music industry.

Panel addresses MP3 file sharing

BY SHRUTI MATHUR
AND AALAP SHAH
THE JOHNS HOPKINS NEWS-LETTER

A panel discussion about illegal music sharing on the Internet and its impact on the popular music was held Saturday, Nov. 9, in the Donovan Room of Gilman Hall.

Hosted by The Johns Hopkins University Master of Arts in Communication in Contemporary Society, the discussion was called, "The Art of Theft: Music in the Digital Age." A reception of wine and cheese and debate followed in the Humanities Center Seminar Room in Gilman.

Speakers included seasoned record producer and artist Busy B, music attorney and digital rights expert Scott Johnson, and writer, producer and Vice President of A&R for Bla Records Steve Janis. Each of the panelists discussed their respective roles in the issue of digital music sharing. In addition, blues producer and Grammy nominee Larry Hoffman discussed his perspectives on the sharing of MP3s on the Internet and his role as a professor.

The panelists presented some of the scenarios that artists and producers face with the advent of digital music and sampling. Rhythms and syncopated beats are susceptible to duplication, and sampling allows the artist to utilize fractional portions of another artist's work in their own compositions.

Record producer "Busy B" talked about how one of his earlier rhythms was used in the creation of Kid Rock's "Bawitdaba," which has become multi-platinum album on the markets.

"I went over and met with [Kid Rock], sat down at a table with him and talked. In the end I got half my

share of the money. I was verrrrrrry happy," stated Busy B.

The forum brought up issues of the development of the Internet in the role of the media in today's society. Statements from each of the panelists displayed the aggravation felt by many in the recording industry today. It was noted that in many cases that music sales "were down 25 percent" from their original average five years ago.

The essentials of copyright laws and provisions were pinpointed by Steve Johnson, who himself is involved in cases dealing with usage of copyrighted music by different artists, businesses and organizations. Hoffman, who has brought up the necessity of royalties and payment systems within different licensing organizations and producers of musical work, mentioned how a counteractive movement, such as one formulated by Sony Entertainment, was aimed at universities and institutions of great membership.

Petitions to stop "the broadband access to music... file sharing between members of such organizations" have already hit hard several educational institutions, including The Johns Hopkins University, said Hoffman.

Bill Dang, a freshman, commented, "I honestly don't think that the University cares too much about music sharing but has to attempt to have an iron fist in this controversy due to its reputation as an educational institution in front of record labels and outside corporations."

Freshman Brian Follweiler said, "I think Internet music sharing is beneficial because it allows new artists to make themselves more readily available to the general public. Face it, a kid these days finds out who's hot and who's not by the Web."

Other concerns from members had to do with whether any two offenses would lead to expulsion or whether some of the misdemeanors

JHOC works for reinstatement

CONTINUED FROM PAGE A1

trips will have to be returned.

"We haven't yet, but we're going to have to. It's an annual budgeting that happens in May, so we have until [then], but the vast majority of the trips won't be happening, so we'll have to give the money back to SAC," he said.

On the administration's side, Bill Harrington, director of recreational sports, said, "Both parties are working to get the activities going again, so I think that there's been a lot of progress." But he did concede that the groups have encountered difficulties.

"There's been frustration on both parties' parts," he said. "The Outdoors Club has struggled a lot lately with school responsibilities, so... it's been a few weeks since we've had a face-to-face meeting."

One of the sticking points of the negotiations "had to do with training involved for trip leaders," said Theobald. "We're still working through it."

Harrington said the meetings have concentrated on a compromise to satisfy both parties.

The primary concern has been lack of oversight and training, and so, [we've discussed] how to come to grips with what training is acceptable on their part, what training is felt to be

necessary on our part," he said. "It's been a give and take."

Theobald also talked about a new project being undertaken by the club and the administration. "What we've been doing is working with [the Office of Recreational Sports] and we're trying to form an outdoor advisory board made up of people representing the outdoor club, people who go kayaking, various climbing clubs, [the Pre-Orientation group] — all the sort of outdoor activity clubs [on campus]," he said.

He added that this was not inspired solely by the request for the Outdoors Club's proposal.

"There have been suggestions about [creating such a board in the past]," he said. "The current process is one in which myself, Evan Grove [historian for the JHOC] and John Berg [Johns Hopkins Whitewater Kayaking] have been working to meet Risk Management's expectations."

Director of Risk Management Lawrence Foley could not be reached for comment. Theobald detailed the goals of the meetings.

"[One of] the final goal[s] is to create a cohesive community at Hopkins. The second one is to have

standards and safety procedures for all outdoor groups. The third goal would be to coordinate, in terms of logistics — training, funding, equipment, schedules," said Theobald.

Harrington said an advisory board would offer more organization to the various outdoor interest clubs founded at the University, including those on sailing, kayaking and climbing.

"As [part of] an advisory board, [the outdoor interest clubs] would have more representation, as far as how policies are determining and the budgetary process," he said. "If you've got all these entities that fall under outdoor activities, the advisory can make recommendations about training and first aid, whereas the specific skills required for their particular activities [can be handled by specialists]."

According to Harrington, the Sports Council currently oversees all outdoor clubs, including JHOC, since they travel long distances and involve physical activities that could potentially be risky.

"As these activities become more and more popular, it's becoming too much for the club to handle," said Harrington. "The Outdoors Club does a lot of things [for these other specialized groups], and some things [the club does] better than others, but each individual has their own interests."

By overseeing the variety of outdoor activities, the club does not have the specialized knowledge to give each activity proper attention.

"If you have groups focusing on [each activity], then you can be sure that the people running them will have the [necessary] skills and training," he said. "[The proposed board would comprise] predominantly students; [the Office of Recreational Sports'] role becomes [making sure] that the training and oversight are happening."

Both parties had positive outlooks on the fate of the outdoor club.

ERRATA

In the November 7 issue of the *News-Letter*, a review of the comic collection *Street Runoff* had an accompanying cartoon, the illustrator of which was incorrectly identified. The cartoon was drawn by Gary Smith.

Topic of civil liberties sparks debate

BY BRENDAN COSTIGAN
THE JOHNS HOPKINS NEWS-LETTER

Last Thursday night, ACLU president Nadine Strossen and former FBI agent and author Christopher Whitcomb engaged in a debate on civil liberties that drew over 600 people to Shriver Hall.

The event, "Big Brother: The Effect of Government Policies on Civil Liberties," was organized by the Milton S. Eisenhower Symposium and co-sponsored by the Maryland and Johns Hopkins chapters of the American Civil Liberties Union, the Johns Hopkins Information Security Institute and the JHU Pre-Law Society. Associate Dean of Academic Affairs Steven David moderated the debate.

Hopkins ACLU co-president Kestrel Linder was on hand to introduce Strossen and was eager to point out the importance of their debate on the evening's theme.

"No domestic topic is more relevant to Americans today than the government's stance on civil liberties," said Kestrel. "As we wage the war on terrorism, it is crucial that we do not curtail the very liberty that we seek to preserve. While it is important that President Bush bolsters our national defense, it is just as important that we do not allow our rights and liberties to be trampled upon."

Strossen was in agreement as she criticized the Bush administration's security-enforcing policies in the wake of last year's terrorist attacks as "new

power meant to cover the failure of old power."

She directed most of her criticism at the anti-terrorism bill known as the U.S. Patriot Act, a measure that grants the federal government sweeping authority to combat terrorism and, in the process, add to what Strossen called the federal government's "insatiable appetite for even more power."

Strossen labeled such measures as secret military tribunals for terrorist suspects, religious and ethnic profiling, the wholesale arrest and deportation of various immigrants and the citizen spy network known as TIPS as knee-jerk reactions to the attacks, the need for and effectiveness of which were shaky at best.

As evidence that the anti-terrorism bill was nothing more than a power-grab made by the Bush administration, Strossen pointed to the Congressional testimony given by FBI agent and whistleblower Colleen Rowley in an investigation into possible negligence on the part of the intelligence community in anticipating the attacks.

"The problem wasn't lack of government power to gather information," said Strossen. "Rather, it was lack of personnel to effectively process the information it already had."

Rowley had come forward to bring attention to the potentially troublesome disorganization of the FBI, a shortcoming that was said to have made preventing the attacks all the more difficult.

Strossen also criticized the effec-

tiveness of the security measures provided for in the Patriot Act, saying that practices like ethnic and religious profiling and increased surveillance hurt rather than help the government's efforts.

"Many of the post-9/11 measures that do make us less free do not make us more safe," she said. "These measures are overly broad dragnets, fishing expeditions and therefore, they're doubly flawed. On the one hand, they're sweeping in too many innocent people and also failing to hone in on the dangerous ones."

Whitcomb recounted his experience in Yemen while he was investigating the suicide bombing of the U.S.S. Cole in 2000 in which 17 American sailors died.

While there, he was threatened by a plot to bomb the hotel in which he was staying.

Attributing his safety to the American intelligence operatives in Yemen at the time, Whitcomb emphasized the importance of security in a state threatened with violence.

"The thing I learned in Yemen," said Whitcomb, "is that terrorism is something that's visceral, immediate and personal."

Although asserting that he did not come as a representative of either the

FBI or the Justice Department, Whitcomb defended the motives and methods of the government in seeking to maintain security in a state of uncertainty.

"We have to give people the tools they need to protect us," he stated.

Whitcomb also criticized the statement made by civil liberties advocates who claim that such an increase in government power mandated by the anti-terrorism bill necessarily means that everyone's rights are being violated. He asserted that such an attitude displays an inherent distrust in the government that is undeserved.

"We all want to believe that everyone is snooping on us," he said. "Who cares? If the FBI comes after an individual, there's a reason for it. If they're wrong, you lose nothing for it."

Whitcomb also called upon Americans to be more patient with their government as it tries to provide for the safety and security of its citizens.

"It's not a violation of your civil rights to ask questions," he said. "It's a violation of your civil rights to demand answers."

As moderator, David said, "I think they both did a good job and I'm glad we're in country where we can disagree civilly on important issues like these," he said.



Students propose old exams Web site

CONTINUED FROM PAGE A1

Currently, second offenses face a punishment as outlined by the Ethics Board, ranging from failure in the class with transcript notation to expulsion.

According to the proposal, "Most second offenses receive a sanction of failure in the class with a notation on the transcript or failure in the course with suspension from the University."

Opinions at the meeting ranged on this subject. Dorothy Sheppard, associate dean of student affairs, said, "I think it is a good idea we treat each case as an individual. Whenever you say automatic expulsion it is scary."

But Board Member RJ Hagerman said, "The real world is harsh, and if you don't prepare for it; the world will be hard on you."

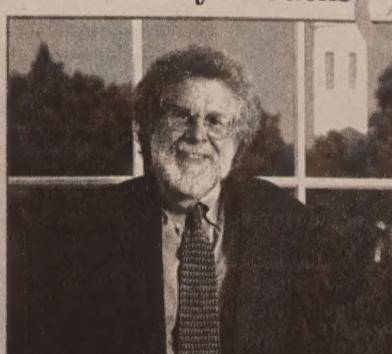
Other concerns from members had to do with whether any two offenses would lead to expulsion or whether some of the misdemeanors

would not be considered actions grave enough to require expulsion. The question also arose that if professors knew a student was going to be expelled, would they refrain from taking the student to the Ethics Board.

At the end of the meeting, the Board decided to continue this discussion at a later time, when they had more answers to their many questions.

WSE Celebration of Excellence

A Symposium Celebrating the Election of
Dr. Murray B. Sachs & Dr. M. Gordon Wolman




Into The National Academy of Engineering
Friday, November 15th, 2002
1:30 p.m.
Shriver Hall Auditorium, Homewood Campus
With Special Guest Speakers

Dr. Michael Merzenich
"The Auditory Neuroscience of Murray B. Sachs"

Dr. John C. Schmidt
"Rivers and People: Sustaining the Relationship"

A Reception Immediately Following in The Clipper Room

For disability information please contact: Ivy Allen, 410-516-8478, ivyallen@jhu.edu

NEWS

NEWSBRIEFS

Pakistani Students Association holds Ramzan dinner

The Pakistani Students Association (PSA) sponsored their first Ramzan Dinner last Saturday at the Interfaith Center to commemorate the month of Ramadan, a time of prayer and fasting in the Muslim faith.

According to co-founder Maryam Khan, this was the largest event yet for the PSA, which was just approved by the Student Activities Commission (SAC) this September. Khan reported that 60 to 70 students attended the dinner, which began at 5:15 p.m., the approximate time at which the day's fast is officially over. Various traditional Pakistani foods were served, including vegetable biryani, seekh kabobs, and chicken tikka.

The PSA has planned plans to hold two more dinners during the month of Ramadan, on Nov. 23 and Nov. 26. Khan hopes that the events will help promote awareness of the new group on campus.

"It puts our name out there," said Kahn, "and shows [students] what we are and why we came into existence."

— By Julianna Finelli

JHU profs elected into National Academy of Engineering

The Whiting School of Engineering will hold a "Celebration of Excellence" on Nov. 15 to honor M. Gordon "Reds" Wolman and Murray B. Sachs, two Hopkins professors who were elected into the National Academy of Engineering (NAE).

The event, which is scheduled for 1:30 p.m. in Shriver Hall Auditorium,

will feature Michael Merzenich, a professor at the University of California, San Francisco, who will give a speech entitled, "The Auditory Neuroscience of Murray B. Sachs." Sachs' research has focused on the neural processing of speech, including neural encoding in the inner ear and neural code processing in the central nervous system.

Also featured at the event will be John C. Schmidt, associate professor of Geography and Earth Resources at Utah State University, who will deliver a speech entitled "Rivers and People: Sustaining the Relationship." Wolman's work has focused on the interactions between humans and natural processes, specifically the processes of streamflow and river behavior.

A reception will follow in the Clipper Room.

According to the NAE's Web site, election into the academy is granted to professionals in the field who have made "important contributions to engineering theory and practice, including significant contributions to the literature of engineering theory and practice," and who have demonstrated "unusual accomplishment in the pioneering of new and developing fields of technology."

— News-Letter Staff

JHU freshmen to host Baltimore area high-school students

Johns Hopkins freshmen will host 30 seniors from area high schools as part of College Awareness Month, an initiative by Baltimore City Public Schools to expose high-school students to college life. The Hopkins freshmen will give tours and share their experiences with the students, who attend Patterson, Southwestern, Southern and Douglass high schools.

The students will spend the night in the Alumni Memorial Residence Halls (AMR's).

The event was planned by both the Johns Hopkins Office of Undergraduate Admissions and Future Quest, a program devoted to promoting collegiate opportunities for Baltimore-area students.

— News-Letter Staff

Danceathon raises money for abuse shelter

Last Friday night, 25 participants danced the night away to raise funds for Baltimore's domestic abuse shelter, House of Ruth, at Hopkins' Rockin' Dance-a-Thon.

Hopkins was one of 553 college campuses worldwide that chose to participate in the V-day initiative, conceived by Eve Ensler, author of *The Vagina Monologues*. This international initiative raises funds to combat violence against women.

Starting at 10 p.m. in Levering's Great Hall, five teams from the Resident Assistants, Phi Mu, Sigma Epsilon and the freshman class danced for over two hours. An RA team eventually outdanced the Phi Mu team and won \$100 in gift certificates.

Co-chairs Kelsey Brodsho and J.R. Williams said, "We felt that for its first year, the dance-a-thon was a success. We always would like to raise more money for The House of Ruth, but everyone that participated in the dance-a-thon had a good time. We are looking forward to the spring when we have a lot of great events planned to raise awareness to the many violent problems affecting women around the world."

— By Shayna Bailey

Students perform at CultureFest

mance," she added.

The CultureFest committee gave out free prizes to audience members.

They gave out three Silk Road Bubble Teas, a gift certificate for a free haircut at Tenpachi and two free tickets to the CultureFest banquet at the end of the week.

The CultureFest committee publicized for the Culture Show and other CultureFest events in multiple ways.

"For publicity, [we used] *News-Letter* and *The Gazette*, posters (general and at least one for each event), leaflets handed out on breezeway and in classes, mailbox stuffers, DailyJolt, StuCo e-mail, separate e-mail to the whole student body, breezeway banner, working with cultural groups and having them publicize to their members. We publicized through letters and posters to departments about larger events. We posted in the Charles Village area," stated Publicity Coordinator Christina Pommier.

All in all, many people came to the Culture Show and enjoyed the performances.

"I was very impressed with the turn-out of Saturday's event. There were over 600 people present, not including most of the performers," Pommier stated.

"As a senior, I honestly think this was the most successful Culture Show that I can remember," said Bhatt. "The crowd seemed really enthusiastic and became engaged with the acts on stage, which I think bolstered the groups' performances."

She also said the performances were "phenomenal."

"There was a wide variety of culture being represented. The acts were really energetic and brought parts of these cultures alive to the audience," she said.

Gandhi urges control of moments of anger

one plants it, it will spread and flourish.

"Tonight I give you all a grain of wheat.... May you plant it and it have it grow peace and harmony and spread," he said.

After the lecture, Gandhi answered several questions regarding religion, capitalism, his grandfather and the end of his grandfather's life. He discussed ideas such as creating stronger communities, nonviolence in ancient scriptures and also how nonviolence is active as opposed to passive.



LIZ STEINBERG/NEWS-Letter
Two students wrangle with each other in Soo Bahk Do, the oldest form of Korean martial arts, at the CultureFest Show.

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-ciety (CCS).

In describing the dances performed on Saturday night, CultureFest Food committee chair Eun-Ju Lee said, "CultureFest is promoting cultural awareness on campus, so I thought that the dances, like the Indian dance and the dance by the BSU, really fit into the goal of CultureFest."

Freshman Emily Cohan composed the music used in the opening act, and Entertainment Chair Jennifer Saito choreographed the dance.

"The Culture Show took a lot of planning and preparation. I wanted to use Freshman Emily Cohan's original music in the show, and the opening number was the result of the incorporation," said Saito.

"My vision was to get all performers out on the stage so the audience knew what they had in store for them," she added.

To help them decide which groups would participate in the Culture Show, the CultureFest committee held auditions in early October.

"We had auditions in the first weekend of October. Every group and individual piece was accepted so long as they met the requirements of five minutes maximum (extended only for the BSU/ASA/CCS collaboration) and

no profanity," Saito said.

"As many people have heard from me in the past week, the purpose of CultureFest is to unite people and groups together to learn from and celebrate each others' diversity," she said.

"Therefore, I implemented the five-minute rule so that we could accommodate all groups without having a 10-hour long perfor-

CONTINUED FROM PAGE A3

-sent to strengthen one's mind and to be able to control it so that one does not act in moments of anger.

He then described his ideas for nonviolent parenting. He mentioned that in nonviolence, penance is more important than the punishment. He also discussed how it is important to make sacrifices along with the child.

Gandhi ended his lecture with a story containing the moral that peace is like a grain of wheat. If one finds it and locks it up, nothing will happen and it will rot with one. However, if

StuCo makes plans for 2003

BY STEPHANIE HAUSNER
THE JOHNS HOPKINS NEWS-Letter

The purpose of the Student Council (StuCo) meeting on Tuesday was to discuss the direction of StuCo this year.

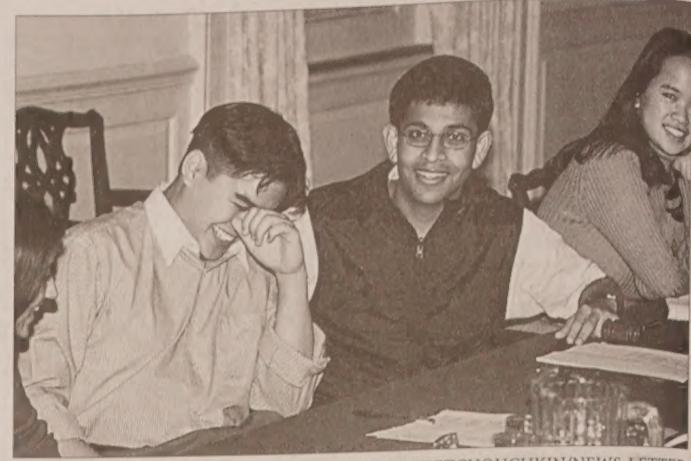
The topic first brought to attention was what StuCo should do after intersession.

Manish Gala, president of StuCo, said that during the second semester, StuCo activities seem to be less regular than in the fall term. To correct this problem, Gala suggested a spring StuCo retreat to try to boost morale.

Gala also reported that the treasury is doing well due to the increase of StuCo-funded organizations seeking outside funding. Priti Dalal, StuCo vice president, announced that applications to co-chair the Milton S. Eisenhower Symposium, a student-lecture series, would be available at Wolman. There will also be an informational session about the Symposium led by this year's symposium chairs.

The Academic Affairs Committee is in the process of speaking with the Career Center in the hopes of encouraging Hopkins recruitment.

They are also trying to convince the administration to accept more Advanced Placement exams for either credit or advanced placement.



VADIM GRETCHOUCHKIN/NEWS-Letter
VPIR Noel DeSantos, President Manish Gala and Secretary Jackie Chan discuss a possible retreat to maintain StuCo morale in the spring.

StuCo is also looking for tests to scan into the new exam reserve Web site.

A list of places where lights should be located on Charles Villages is being compiled to be given to the administration, which will be in turn given to Baltimore City.

The junior class is hosting a comedy night on Friday, Nov. 22, and they encouraged all students to sign up. The deadline to sign up is on Thursday, Nov. 14. There will be a

screening of all routines Friday, Nov. 15.

It was at this point in the meeting that those unaffiliated to StuCo were asked to leave so that a private discussion could be held.

"The purpose of a closed meeting was so that there could be an open discussion amongst members," said sophomore class Vice President Megan Coe. "There was not any policy discussed that would affect the student body."

SLAC rallies for living wage

BY MARY ANNE MADEIRA
THE JOHNS HOPKINS NEWS-Letter

On Thursday, Nov. 7, the Student Labor Action Committee (SLAC) held a peaceful rally on the steps of the Milton S. Eisenhower Library to speak to the administration and the student body about workers' rights at Hopkins.

SLAC has long campaigned for an indexed living wage for all Hopkins employees, and last week's rally pushed the administration on two other issues. According to Clare Monagle, a graduate student and member of SLAC, the group "asked the administration to provide information about the implications of the proposed biotechnology park on the community and workers of East Baltimore."

"We restated our demands that Hopkins join the Workers' Rights Consortium, a group which monitors the use of sweatshop workers," said Monagle.

Monagle said that in October, SLAC sent an open letter to the administration requesting a statement from Hopkins on these issues, but did not receive a response until an hour before the rally, and were thus unable to read it until afterwards. The response was from Linda Robertson, the new vice president for Government, Community and Public Affairs.

"Robertson really did not answer any of the questions we posed, nor did she suggest that she would provide us with an answer in the future," said Miller. "Rather, she merely stated

that she, too, is concerned about the same things we are and that she is interested in finding out more. SLAC regards this as a brush-off."

The rally took place at 4 p.m., beginning on the steps of MSE Library and ending at Garland Hall. SLAC estimated that 50 people attended. Four students spoke, and there was also a skit.

While SLAC is known for its campaign for the indexed living wage, Jafri emphasized the importance of the other issues that SLAC addressed at the rally.

"We cannot encourage an indexed living wage on campus while ignoring the fact that the Johns Hopkins sweatshirts sold in our bookstore are made by sweatshop workers in inhumane conditions," said Jafri.

Nirenberg to chair Jewish program

CONTINUED FROM PAGE A1
studies program at Johns Hopkins has been a dream of the faculty, students and members of the Baltimore community for years," Nirenberg said.

The new program was created by grant from the Leonard and Helen R. Stulman Charitable Foundation, a philanthropic foundation created by Leonard Stulman, a 1925 Hopkins graduate, who was a businessman, philanthropist and patron of the arts.

Over the years, Stulman and his wife Helen have made many generous donations to the University, including a professorship in history, a historical lecture series and several humanities fellowships.

This latest gift from the Stulman Charitable Foundation will fund the establishment of new classes, fellowships for research and travel funds, which will form a minor starting next year and perhaps eventually a major, according to Nirenberg. The program also creates two new professorships and three visiting professorships in Jewish studies.

Professor Nirenberg then introduced Columbia University professor Yosef Hayim Yerushalmi who, Nirenberg noted, had skipped his grandson's bris to give the inaugural lecture for the Stulman Jewish Studies Program.

Yerushalmi, professor of Jewish History, Culture and Society and head of the Center of Israel and Jewish Studies at Columbia, has had a diverse and wildly successful career as a scholar in Jewish Studies and has published six books on various topics in the subject including *Zakhor: Jewish History and Jewish Memory*, winner of the 1983 National Jewish Book Award for history.

"The last time I went to Johns Hopkins was in 1950, and I came for a varsity intercollegiate debate," Yerushalmi noted in his opening remarks. "I have conveniently forgotten who won the debate, but I am honored to be here."

Yerushalmi then gave an 80-minute lecture about the relationship

between the state and the Jewish community from ancient Alexandria to modern Europe.

The dedication was concluded by remarks from Weiss, who called Yerushalmi's lecture "a masterful treatment of Jewish diplomacy." Weiss lauded the speakers and organizers of the ceremony, adding that "the Jewish Studies Program [has] been established and dedicated at the highest possible level."

He then invited all those in attendance to a reception held in the lobby of the Bloomberg Building, where refreshments and desserts were served.

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AROUND THE COUNTRY

Malvo admits to some of shootings

ASSOCIATED PRESS

FAIRFAX, Va. (AP) — John Lee Malvo, the 17-year-old accused in a series of sniper attacks that terrorized the Washington, D.C., suburbs, admitted during a seven-hour interrogation that he was the triggerman in some of the killings, *The Washington Post* reported.

In a story for Sunday editions posted on its Web site, *The Post*, citing sources, said Malvo provided details about several of the killings, and admitted shooting FBI analyst Linda Franklin on Oct. 14.

Malvo had already been charged with capital murder in the case, and was being interviewed after being moved to Fairfax County, where he will be tried.

Malvo and John Allen Muhammad, 41, are charged with carrying out the shooting spree over a three-week period in Virginia, Maryland and Washington, D.C. They are also accused of shootings in Alabama, Georgia and Louisiana.

In all, the pair have been accused of shooting 19 people, killing 13 of them. Two other shootings are under investigation.

Efforts to reach Robert F. Horan Jr., the Fairfax County prosecutor charged by Attorney General John Ashcroft with prosecuting the teenager, were not successful Saturday night. Calls to his home and office were not answered.

According to *The Post*, Malvo told investigators the shootings were well planned and involved scouting missions — and that he and his partner behaved like soldiers, one serving as a lookout and the other as the shooter.

The pair used two-way radios to communicate, the paper reported, and if traffic or other conditions weren't acceptable, they would not shoot.

Sources said Malvo also said the pair moved around to create confusion, and watched news coverage of their crimes.

Malvo was chatty and even boastful during the interview, sources told *The Post*, but refused to talk about Muhammad — or to even mention his name, instead using the term "we."

Muhammad, 41, who is facing capital murder charges for the murder of a man as he pumped gas at a Manassas gas station, refused police efforts to interview him in Prince William County, remaining silent for hours and refusing to give his name to a booking clerk.

The Post said the sources spoke on the condition they not be identified, and that they declined to discuss other shootings that Malvo allegedly described in his interview.

Michael S. Arif, appointed to head Malvo's defense team, has said he will work to suppress any statements Malvo made during his session with federal and local officials.

"If in fact those are the statements Mr. Malvo made, there will be a motion to suppress those statements, as certain as the sun rises in the east," Arif told *The Post*.

Malvo and Arif met for 2 1/2 hours Saturday, the lawyer told *The Post*. A phone message left at Arif's Springfield office was not immediately returned Saturday night.

Todd G. Petit, Malvo's appointed guardian, said he went to police headquarters at 6 p.m. Thursday and asked that questioning be halted.

Petit said Friday a police commander agreed to pass on his request, then ordered him to leave the building.

The lawyer appointed to represent Muhammad, Peter D. Greenspun, said the interrogation of Malvo was part of a plot to give authorities several hours of access.

"All of this was ... orchestrated so that they would get them to Virginia late in the afternoon when they couldn't get to court," he said.

"When little Johnny gets pulled out of school and the police question him about something everybody is outraged ... but they forget about that when it's Mr. Malvo."



MARK HUMPHREY/ASSOCIATED PRESS

Kim Hodge talks on the phone to her insurance company on Monday, Nov. 11, 2002, as she sits among the rubble at the destroyed service station she owns with her husband in Manchester, Tenn. The building was hit by a tornado late Sunday evening. Weekend tornadoes killed 16 and injured dozens more in Tennessee.

Tornadoes kill 33, injure 200

BY DUNCAN MANSFIELD

ASSOCIATED PRESS WRITER

MOSSY GROVE, Tenn. (AP) — Searchers and dazed survivors went from one shattered home to another Monday, picking through splintered lumber and torn sheet metal for any sign of the missing, after twisters and thunderstorms tore across six states and killed at least 33 people.

More than 70 reported tornadoes cut a path of destruction from Louisiana to Pennsylvania over the weekend and into Monday.

The death toll included 16 in Tennessee, 10 in Alabama and five in Ohio. More than 200 people were injured.

"Yesterday, we had a nice brick house and four vehicles. Today, we don't own a toothbrush," said Susan Henry of Mossy Grove, where seven people were killed and at least 40 were still unaccounted for as of midafternoon.

The tiny community 40 miles west of Knoxville was nearly wiped off the

map, with about a dozen of the 20 or so homes reduced to concrete foundations and piles of rubble a few feet high.

Henry, her husband and two children survived after taking shelter in the basement of a neighbor's home that collapsed around them.

"It was just deafening it was so loud," said 17-year-old Tabatha Henry.

"You could hear the wood pop in the house, and that was it. Then all you could hear was the screaming and praying," she added.

Daylight brought a picture of destruction.

In Mossy Grove, clothes fluttered from tree limbs. Power lines dangled from poles.

Cars lay crumpled after being tossed like toys. About the only sound was the bleating of a battery-operated smoke alarm buried deep in the rubble.

Searchers believed that most of the missing in and around Mossy Grove were OK and had simply been unable to get in touch with family members, said Steven Hamby, Morgan County director of emergency medical services.

The storm knocked out telephone service and blocked roads.

No bodies had been found since early Monday, but Hamby said digging out could take weeks.

"We're hoping that we're past the bad stuff," he said.

In Carbon Hill, Ala., 70 miles northwest of Birmingham, seven people were killed by nighttime storms that sent giant hardwood trees crashing down on houses and mobile homes.

Sheryl Wakefield cowered in her concrete storm shelter and listened to a twister roar down the country road where her extended family lives in six homes.

Her sister and niece were killed when their doublewide mobile home was thrown across the street, its metal frame twisted around a tree.

"Everybody's house is just totally gone. My son doesn't even know where his house is," she said through tears. "It's gone. It's just gone."

COLLEGE BRIEFS

Boone County were found to have a mean sperm count of about 59 million per milliliter, compared to 103 million for men in New York, 99 million in Minnesota and 81 million in Los Angeles. The sperm of the Boone County men also tended to be less vigorous, the study found.

Dr. Shanna Swan of the University of Missouri-Columbia, the lead researcher, said she and her collaborators believe that environmental factors such as the use of agricultural chemicals might contribute to the differences.

Farms make up more than half of Boone County, and most use chemical fertilizers, herbicides or pesticides. In contrast, 0 to 19 percent of the urban areas studied were devoted to farming.

The researchers studied 512 couples receiving prenatal care at clin-

ics in Columbia, Minneapolis, Los Angeles and New York as part of an ongoing Study for Future Families funded by the National Institutes of Health.

Swan said previous studies of semen quality were conducted in large cities, except for a study in Iowa City, Iowa, that also found lower sperm concentration.

Researchers still do not know why semen quality varies geographically, but are testing their hypothesis that exposure to agricultural chemicals through contaminated air or water plays a role.

The study was conducted in collaboration with researchers at the University of Minnesota, the University of California at Los Angeles Medical Center, the University of California, Davis, and Mount Sinai School of Medicine.

increase on or off campus.

"Like any other large metropolitan school in the country, we have instances of crime," said Mielke, assistant vice president of student affairs. "I don't think we are different than any other large metropolitan school."

Police said Malstrom was involved in a scuffle on a College Park street just blocks away from the university campus. Witnesses reported Malstrom was approached by two men who demanded his cell phone.

Malstrom refused, swung his backpack at the men and was stabbed in the ensuing fight, the witnesses said.

Malstrom, of Phoenix, Md., graduated from Dulaney High School in Timonium, where he played lacrosse. He transferred to the College Park campus last fall from the University of Maryland, Baltimore County. The business major lived off campus, Mielke said.

Student deaths are rare at the university, but Malstrom's was the fifth of a College Park student in the past two years. Two fraternity students died in separate drug and drinking incidents and two sisters died in a tornado last fall.

University official Pat Mielke said the school was "deeply saddened" by Malstrom's murder, but that the incident was not an indication of a crime

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Four college students disappear in Midwest

Four college-age students are missing in the Upper Midwest — all after visiting bars or being at parties late at night. Authorities, friends and relatives searched for them Monday.

The latest incident became public Monday morning, when authorities in central Minnesota began looking for a St. John's University student missing since Saturday night.

Josh Guimond, 20, a junior from Maple Lake, Minn., was last seen about midnight Saturday as he left a party. Divers on Monday searched a lake near a building where the party was held but they didn't find him. Officers in a State Patrol helicopter and on horseback also searched.

In central Wisconsin, investigators have found no clues in the disappearance of a University of Wisconsin-Eau Claire student, Michael J. Noll. He was last seen leaving a bar late Wednesday, his 22nd birthday. Friends told police he was intoxicated.

The search for Noll, a junior from Rochester, Minn., resumed Monday after volunteers spent the weekend

searching the area around the bar and the banks of the Chippewa River.

Deputy Chief Gary Foster of the Eau Claire Police Department said investigators have no indication foul play was a factor in the disappearance.

Meanwhile, in Minneapolis, friends and relatives posted pictures of Christopher Jenkins, a University of Minnesota student missing since Oct. 31, around the city.

Jenkins, 21, of Eden Prairie, was last seen leaving a Halloween party at the Lone Tree Bar & Grill in Minneapolis. He is a senior at the university's management school.

Early last week, searchers looked for Jenkins on the banks of the Mississippi River, which cuts through the university campus.

A police investigator was assisting early in the search. Minneapolis police received about 180 missing person reports annually.

In Brainerd, police planned an air and ground search on Tuesday for Erika Marie Dalquist, 21, who has been missing since Oct. 30. She was last seen leaving a bar in downtown Brainerd with a white male and was wearing blue jeans and a blue sweatshirt.

Dalquist grew up in Pillager, where about 100 people held a prayer service for her on Sunday.

— The Associated Press

College Park student stabbed to death

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THE JOHNS HOPKINS NEWS-LETTER

PUBLISHED SINCE 1896 BY THE STUDENTS OF THE JOHNS HOPKINS UNIVERSITY

EDITORIAL

Two strikes for Ethics Board

The Ethics Board recently tackled two important issues: how to better prevent students from gaining an unfair advantage over their peers on exams and what to do with those who try to get around these protections. While we appreciate the effort to address concerns that affect many students at the University, we cannot help but be disturbed by positions taken by some board members and administrators present at the most recent meeting.

The board first discussed a proposal to make copies of all exams available to students as part of the Milton S. Eisenhower Library's electronic reserve. This proposal correctly identifies a current problem on campus: Some students possess copies of old exams, allowing them to better prepare for upcoming tests — especially those that faculty members recycle each year. Undoubtedly, the creation of an archive of old tests would eliminate the use of "files" as a cheating tool, since everyone in the class would have access to the same materials.

However, Dean of the Krieger School of Arts and Sciences Daniel Weiss argued that requiring professors to submit copies of exams for use in a University-wide file would be a difficult policy to enforce, and the Ethics Board stopped short of approving the proposal. Instead, members plan to bring the issue before department heads and later discuss a modified version of the proposal — one that includes only a request for professors to turn in previous exams rather than a requirement.

The idea that the deans can't — or won't — require professors to submit old exams is unacceptable; simply asking is not going to get the job done. Most likely, the only professors who would heed an appeal by the deans are ones who don't recycle tests anyway — we doubt that those who are currently too lazy or stubborn to create new tests would change their ways, no matter how nicely the deans ask. Without an explicit requirement to submit tests, the deans can expect exams with the biggest potential for abuse to be conspicuously absent from the planned reserve, significantly limiting its ability to curb cheating.

If the Ethics Board is unwilling to pass a resolution requiring professors to include old tests in a University-wide archive, they must be prepared to continue dealing with the current level of cheating accusations — hence, the second possible change discussed last Thursday. Former Ethics Board President Benji Silverman introduced a proposal that would require expulsion of any student convicted of a second ethics violation. Unfortunately, this proposal seems little more than an attempt to intimidate students with stiffer penalties in place of enacting a more effective cheating deterrent.

When considering the merits of a "two strikes law" that mandates expulsion, the Ethics Board must first determine whether or not this would be an appropriate punishment for a second cheating violation. By discussing current precedent, the proposal itself calls this into question — at this time, the most common punishment for a second offense is a failing grade in the course with either a suspension from the University or a mark on the student's transcript explaining that they were convicted of an ethics violation. If the results of past Ethics Board cases overwhelmingly suggest that board members felt expulsion was unnecessary, why should they vote now to make this penalty not only standard, but required?

Regardless of whether or not expulsion is an appropriate punishment for repeat offenders, we cringe at the thought of ethics policies that do not allow for consideration of the unique circumstances associated with each case. Clearly, not all ethics violations are the same — a student convicted of stealing the answer key to an upcoming test should not be treated the same as one who (possibly unintentionally) fails to attribute a single quotation in a 50-page dissertation. And the question of an appropriate punishment becomes even more ambiguous in cases in which the professor was unclear about what constitutes an ethics violation. While we hope that fewer situations of this nature have arisen since the creation of a syllabus insert by Academic Advising over the summer, we highly doubt the problem has been eliminated.

Based on the fact that the severity of ethical violations varies — as do the definitions of what constitutes cheating — we have yet to hear anything even close to a reasonable explanation as to why a policy mandating uniform harsh punishments should be considered. Ethics Board member R.J. Hagerman attempted to defend the merits of the policy, saying, "The real world is harsh, and if you don't prepare for it, the world will be hard on you."

While Hagerman's comment surely contains some deep insight into the workings of society, we wonder how expelling a student under questionable circumstances serves as protection from the cruel world that awaits after college. If the Ethics Board hopes to prepare students, it should instead do its part to ensure that a degree from Hopkins reflects hard work and intellectual maturity, not the ability to unearth study materials that other students can't access. The answer is not an uncompromising stance that imposes extremely harsh penalties; a better start would be the establishment of a University-wide file of old exams that has the mandate of the deans.

Not enough progress

On Sept. 6, administration members unilaterally suspended all Johns Hopkins Outdoors Club (JHOC) activities, pending a safety review by the Office of Risk Management. The move was the culmination of summer meetings between Director of Recreational Sports Bill Harrington and Director of Risk Management Lawrence Foley. JHOC members were not warned or notified until the suspension took effect in a Sept. 6 letter to the club.

Despite the initial wrong and insensitive actions of Harrington and Foley, both have since been working with JHOC members to come to a compromise that will get the group back on its feet.

It has been over a month and a half of negotiating and the results are mixed.

"There's been frustration on both parties' parts," said Harrington. "It's been a few weeks since we've had a face-to-face meeting. It's really a matter of them coming together and them getting back to us."

While face-to-face meetings have already occurred, it is essential that more take place before the end of the semester. Currently, JHOC is reporting to the Office of Recreational Sports and that office then reports to the Office of Risk Management, representing JHOC's interests.

While this is a good faith effort, this indirect communication between JHOC and Risk Management has not yielded results thus far.

One of the main sticking points in the negotiations centers around training for trip leaders.

Said Harrington: "The primary concern has been ... what training is acceptable on their part,

what training is felt to be necessary on our part. It's been a give and take."

As the end of the semester rapidly approaches, we urge members of JHOC, Recreational Sports and Risk Management to sit down and work out their differences. Both sides in this debate have said that the key to reinstating JHOC is coming to a compromise. In doing so, both sides must acknowledge what needs to be done.

JHOC members need to understand that Risk Management is seeking to make the group safe. Theobald and other JHOC leaders must listen to Foley's suggestions and yield to his standards, so long as they are reasonable.

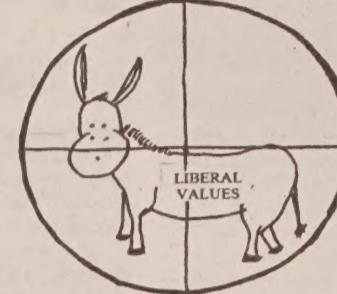
At the same time, both Harrington and Foley should remember that they have begun this process on bad footing. Their intentions may have been good, but their actions — freezing JHOC without any consultation or effort to resolve problems before the start of the school year — were uncalled for and severely damaged an already tenuous relationship between students and the administration. Their first goal should be doing everything in their power to see that JHOC is revived. Compromise is a two-way street.

Theobald says he's optimistic and he thinks the Outdoors Club will be running trips by next semester. For the sake of Hopkins' student life, we hope he's right. And we hope Harrington and Foley agree with him. We expect negotiations to accelerate and a resolution to be reached soon. This mess has taken long enough without a solution. It's time for results.

THE NEW D.C. SNIPER



BUSHAGENDAMASTER 51SEAT CAL.



CARTOON BY AUSTIN EVER

TIME FOR SOME
CONSERVATIVE
STRATEGIEI



LETTERS TO THE EDITOR

United Way funding discriminatory groups

Johns Hopkins University is in its fourth week of the United Way Campaign to raise \$1,100,000 from its faculty, staff and students. The United Way is a charitable organization that funds organizations that provide services to people. One of these organizations is the Boy Scouts of America, an institution that openly discriminates against homosexuals and atheists. JHU maintains the following non-discriminatory policy statement: "[JHU] does not discriminate on the basis of religion, [and] sexual orientation in any program or activity." That JHU actively runs a campaign for United Way and even allows employees to have contributions directly deducted from their paychecks is supporting an organization that runs contra to its non-discriminatory policy.

The Johns Hopkins administration needs to rethink its active involvement with United Way and instead work with other non-discriminatory charitable agencies.

Praveen Kankanala '03

Bush's popularity not based on Sept. 11

I find the seventh item on Charles Donefer's list in his column of Nov. 7 appalling. First of all, the statement that Bush's presidency was "faltering" prior to Sept. 11 is patently inaccurate. *USA Today*, *The Washington Post* and *The New York Times* had the President's approval ratings hovering in the mid-50s from his inauguration all the way up to Sept. 11, a figure that is on par with most other presi-

dents of the latter half of the twentieth century, including Clinton.

Moving past that, the most disgusting element in this column is the implication that Republicans somehow sought to benefit politically from the murder of 3,000 fellow citizens. Neither the Bush [sic] nor the Republican party asked for that horrible event to happen, and the American people were united behind their leadership, not a particular party. It's a cheap shot at the President to add "on his watch" to the end of the article, insinuating that he did not do all he could; Mr. Donefer would do well to remember that the plans for attack were long in the making, and former-President Clinton had the opportunity to eliminate the threat of Osama bin Laden during the mid-'90s.

Zachary Scott

Leiman's plans won't help Charles Village

David Leiman's condescension for the very neighborhood and city in which he lives does nothing to solve the problems behind crime. His solution for drugs and poverty is gentrification, building a bookstore and more restaurants. If concern is so great, why aren't more students involved in bettering the community? The positive impact pro-ac-

tive [sic] students could have in volunteering or mentoring is immeasurable. Leiman needs to understand Charles Village is more than simply Hopkins students. What resident wants their neighborhood, and perhaps home, demolished because we need a Cheesecake Factory? A family that owns a house on Guilford will still live here when Leiman, and his disdain, graduate and move on. Leiman's assertions that Charles Village is a "run-down and violent community" and people live here for "lack of alternatives" are insults to the people of this neighborhood.

Charles Village has some of the most desirable property in Baltimore; check local listings for how many houses are for sale. In DC Metro stations there are ads for Baltimore — featuring Charles Village! It is this attitude of arrogance and superiority that continues to isolate Hopkins from Baltimore, and vice-versa. Elitism does not make anyone safer. Instead of complaining about Baltimore, leave D level and experience Baltimore, not just Fell's or the Harbor! Safety is important, prompter 24-hour shuttles and individual precaution will help. But Hopkins can't solve the fundamentals behind crime by building Mr. Leiman his bowling alley. No one is so enamored with bowling as to go off heroin.

Katherine Elsasser

LETTERS POLICY

The Johns Hopkins News-Letter welcomes letters to the editor. Letters should not exceed 250 words. Letters must be delivered to the Gatehouse by Tuesday at 7 p.m. or emailed to News.Letter@jhu.edu for inclusion in that Thursday's issue. All letters received become property of the News-Letter and cannot be returned. The News-Letter reserves the right to edit for space, grammar, and clarity. Letters must include the name, address and telephone number of the author. Letters credited only to organizations will not be printed. The News-Letter reserves the right to limit the number of letters printed.

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OPINIONS

With the exception of editorials, the opinions expressed here are those of the contributors. They are not necessarily those of The Johns Hopkins News-Letter.

The daily news in 2010 is now ready

Good Morning. Your daily news bulletin for Nov. 14th, 2010 has been prepared and is now ready for your review:

The investigation into the July 4th destruction of Chicago by a terrorist nuclear device took an unexpected turn today, as unnamed officials within the Federal Bureau of Investigation (FBI) Homeland Security Department revealed that they had obtained information about the terrorist plot, but the investigation was "de-prioritized" by their superiors. Political appointees in the Department of Homeland Security (DHS) instead reassigned agents to monitor leftist gatherings outside the corporate offices of McDonald's, where police officials were worried about possible disruptions to the morning commute. Officials say they need broader discretion to halt renegade protests because of fears that terrorists may use civil disobedience as a cover for their activities.

The Department of Homeland Security announced today the conviction of another cell of terrorists at DHS tribunals outside Washington, D.C. The convictions came 2 months after their as yet unannounced incarceration. The arrested men lived near a mosque, and were seen to talk to one another often in Arabic. Secretary of Homeland Security John Ashcroft revealed that the accused terrorists often discussed how they felt anger that the restrictions imposed on Muslim citizens to increase United States security had destroyed the American Islamic community. "Our investigation was triggered after we intercepted suspicious and conspiratorial email as part of a random surveillance check," said Ashcroft. "We also discovered deep-seated resentment towards our country and its institutions." Unnamed officials credited FBI interrogators with discovering the conspiracy after weeks of delicate interviews. Random background checks and citizen surveillance instituted under the Remember Chicago Act have currently resulted in 2000 convictions. Ashcroft later dismissed civil liberties groups' concerns that rights were being violated. "We need to do everything we can to protect our citizens from those who seek to destroy us."

Labor protests by government workers once again were broken up for security reasons. The White House Press Office released a statement that cited an unnamed security risk in moving to quell the demonstration. The White House also said the same set of threats that have caused the past few weeks' increased state of alert were also responsible for the crackdown on the workers. Labor groups have grown increasingly vocal over the past few years as the economy has slid further into a recession, and had gathered to protest the administration's budget plan, which they say will hurt workers and benefit major corporations.

Osama bin Laden narrowly evaded capture again. Agents from the Central Intelligence Agency (CIA) claim they almost caught the terrorist leader in Pakistan, but were delayed in executing their operations.

Leading researchers at Pfizer announced Food and Drug Administration (FDA) approval for their AIDS drug, DsNzW. The drug, which appears to cure the disease, will be marketed under an as yet unannounced brand name. Pfizer has yet to announce a price, but already hinted that the large development costs of the project will be a factor. Calls have recently been made by public officials for the federal government to buy out the patent on the drug from Pfizer.

Armstrong and Aldrin state residents went to the polls today to elect U.S. Senators and Representatives. Many of the wealthiest in the country have moved to the Moon territories opened for colonization three years ago and statehood was granted just



RAPHAEL SCHWEBER-KOREN

THE NEW DEALER

aminer no. 3.

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It's not often that I admit that I was wrong. In my last article however, I made some assumptions based on information that was available at the time, and it now seems that perhaps I was a bit too quick to accept the theories of the "experts" and may have jumped to some wrong conclusions because of this. That is not to say my premise was false. I still believe that terrorism is a significantly larger threat to the safety of Americans and the world than serial killers could ever be. I may have been wrong, however, in my conclusion that the sniper attacks were completely unrelated to terrorism.

The definition of a terrorist attack can sometimes be hard to express. While it is clear that the recent attacks in Moscow, Bali and Israel are terrorism, acts like those undertaken by John Mohammad and John Malvo in the D.C. area can be harder to characterize. Mohammad and Malvo seem to have acted alone, and the authorities have found no connections between either one of them and any organized terror groups (at least that has been released publicly thus far). Terrorism is not defined simply by connections to a group however, and lone individuals can take out terrorist acts.

Mohammad and Malvo clearly terrorized innocent citizens and there was also obviously some advance planning involved. The only question we must answer then is whether these attacks were politically motivated. If they were, Mohammad and Malvo could accurately be described as terrorists, even if they acted alone.

The press has reported aspects of Mohammad's past that could help answer this question. He purportedly expressed support for the Sept. 11 murderers and for the greater goals of al-Qaeda, as well as other terrorist organizations.

On the other hand, most of the evidence piling up against Mohammad seems to indicate that the majority of his criminal acts were committed for monetary reasons, not ideological ones.

Until more evidence becomes available, we will be unable to say with certainty whether the D.C. sniper shootings were the acts of serial killers or terrorists.

Regardless of whether this case is eventually classified as terrorism or not, there are some disturbing trends that were highlighted by this case that are worth examining further.

One of the most disturbing trends in this case, and in the majority of terrorism cases since Sept. 11, is the flurry of public statements that are released after attacks. These statements are meant to distance the terrorists (or snipers) from established groups and movements, without working to change the circumstances that allow these de-

six months ago. Issues of transportation, increased trade with Earth, and Moon-Earth immigration topped the local agenda.

A U.S. House committee turned down a proposal to grant statehood to the District of Columbia.

The fifth anniversary of the legalization of marijuana was marked by parades and flowers. Since the legalization of marijuana, more people

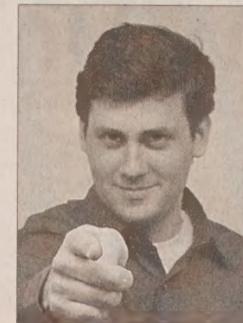
have reported using the drug, but fewer deaths have occurred, according to the FDA.

Activists for poorer communities celebrated as well, citing increased economic development in former drug war zones. Groups opposed to the legalization held a vigil for victims lost to marijuana.

This news article was screened for national security related content by DHS examiner no. 3.

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Want to stop the war? Get the reds out



CHARLES DONEFER

WE'RE LEFT,
THEY'RE WRONG

who think America is worse than Iraq.

Obviously, this is great news for the hyperventilating hawks of the right, who point to the IAC and Act Now to Stop War and End Racism (A.N.S.W.E.R.), a similar group, as the sum of the anti-war movement. If the hawks were right, a small fringe of radical activists who have shunned gainful employment for full-time protest against anything and everything wholesome and patriotic are the only people in America against the war in Iraq.

The hawks are wrong.

According to a recent CBS News/New York Times poll, 25 percent of Americans are against war with Iraq, 64 percent are in favor and 11 percent are undecided. Are 25 percent of

Americans communists who hate their country and would like to see a proletarian revolution? Obviously, the answer is no. However, the public face of the anti-war movement are the derailed white kids who spend their weekends traveling from public plaza to public plaza annoying the public with loud and incomprehensible leftist puppet shows.

If this wasn't bad enough for the anti-war movement, the leftists of A.N.S.W.E.R. and IAC tie their opposition to war in Iraq to fringe positions on other issues. At a recent anti-war rally in Washington, D.C., there were placards attacking Israel's right to exist and advocating the release of convicted cop-killer Mumia Abu-Jamal, whose case has as much to do with Iraq as does the debate between "less filling" and "tastes great."

The problem with the loonies leading the anti-war movement is the fact that there are plenty of reasonable arguments against war with Iraq. It doesn't take much to punch a hole in the Administration's argument that a defeated Iraq would become democratic and would lead to democratic revolutions all around the region. It also stands to reason that we put our regional allies, such as Israel, at risk by forcing a war. Even the Administration knows that its arguments are weak; President Bush had to lie about the existence of an "International Atomic Energy Agency" alleging that Iraq was six months from developing nuclear weapons. When the Washington Post's Dana Milbank exposed the lie, very few newspapers picked

up the story, possibly because the right had used the actions of the loonies to advance the argument that an attack on Bush could only come from unpatriotic agitators.

Just like the Vietnam-era anti-war movement, the percentage of the population against war in Iraq will rise as the lies, exaggerations and far-fetched scenarios used to justify war are exposed. Unfortunately, this will take much longer because A.N.S.W.E.R. and IAC have linked opposition to war in Iraq with opposition to capitalism and Israel.

Are the anti-war puppeteers and chanters entirely to blame for this? Not entirely. They are activists, a moniker they would not deserve if they were not active. Still, they represent a tiny minority of the quarter of America that opposes war with Iraq. The mainstream opinion leaders who oppose war have been cowed by Bush's popularity and the aura of inevitability his administration has created around the war. For the same reason the Democrats lost control of the Senate, the anti-war centrists lost because they were too afraid to speak up.

If there is ever to be any successful opposition to the Bush Administration's foreign policy, it can only be achieved by moderates who shout loud enough to be heard over the din of the communists, anti-IMFs, self-loathing third-worldists and terrorist apologists who soil the reputation of the moderate left.

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Muslim community must back words with action

JONATHAN SNOW

DECONSTRUCTING
TERROR

ranged individuals to claim to be members of groups and yet act in ways that totally contradict the group's doctrine.

After the Sept. 11 attacks, Muslims from around the world went on the airways to declare that Islam is a religion of peace and that these murderers do not represent their faith. These Muslims were right to distance themselves from the terrorists, as the acts of al-Qaeda and similar groups are clearly against the fundamental

teachings of Islam.

My problem is not with these individuals trying to educate the world about the principles and teachings of Islam, as education and understanding of different faiths and backgrounds is a key component in creating a more peaceful and open society. The problem is that many of these Muslims are so quick to distance themselves from these killers that they fail to recognize that a small, but growing, number of people around the world that consider themselves to be devout Muslims do support terrorist activities.

The Muslim community is at a crossroads. They have long had to unfairly defend their faith against ignorance that claimed that all Muslims are violent people. The Muslim community has made huge inroads in educating the public to the utter

stupidity of these statements, and has succeeded in creating an atmosphere where American media and politicians must be careful to not make any statements that could be seen as anti-Muslim.

American Muslims now face an even bigger challenge: convincing the fringe elements of Muslim society that Islam truly is a religion of peace.

It would be unfair to claim that the acts of a few deranged individuals should be taken as representative of all Muslims, and it would also be unreasonable to believe that Muslim leaders will somehow convince all extremists that they are wrong in their use of violence. But it is also clear that each time Islamic extremists conduct a violent attack on innocent civilians, the claims that Islam is a "religion of peace" ring more and more hollow to many in-

dividuals.

If the Muslim leaders wish to prove that Islam is a peaceful religion, it is necessary to work to remove these militants from their ranks, and not just condemn their violent acts.

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It would be unfair to claim that the acts of a few deranged individuals should be taken as representative of all Muslims, and it would also be unreasonable to believe that Muslim leaders will somehow convince all extremists that they are wrong in their use of violence. But it is more important to work to ensure that individuals like Mohammad are not educated to believe that such actions are justified by Islam. Most Americans have finally accepted the message that Islam is a religion of peace, now it is time to convince radical Muslims that this is indeed the case.

Israel's 'apartheid' should not be allowed

Israel shares many similarities with the United States; it is, for example, the Middle East's "only democracy." But beyond its status as an "outpost of Western values," Israel shares something more ignoble with America; something that, given the more than \$5 billion the U.S. sends Israel annually, should give all Americans pause: the racist vigilantism of the Old South.

October and November are especially important months in Palestine: it is then that the olive harvest takes place. Beyond its cultural significance, the harvest plays a crucial role in the Palestinian economy, constituting the livelihood of many.

But this year more than ever, Israeli settlers, intent on colonizing the land they believe God promised them, have made the harvest treacherous and sometimes impossible for Palestinian farmers. While American and Israeli politicians talk vaguely of limited peace talks, settlers have taken matters into their own hands with the eager support of the Israeli government and, through decades of subsidies, U.S. taxpayers as well.

Settler violence begins with preventing Palestinian farmers from harvesting their olive groves. Relying on brute force, one machine gun-wielding settler advised a Palestinian farmer attempting to harvest his olives to, "Leave it now. This is ours." Another settler, who acknowledged routinely shooting over the heads of farmers, said to the *Baltimore Sun*, "If the Palestinians don't want this price, they should start behaving."

Israel strongly supports such vigilantism. When Mohammed Abdel Fatah, a West Bank farmer, tried to harvest his olive groves, an Israel Defense Force (IDF) soldier

advised him, according to the *Baltimore Sun*, "Go, leave, before the settlers come and kill you." A story in the *Palestine Monitor* relates another soldier dispensed similar counsel to a separate group of Palestinian farmers: "I will leave now and then there will be no-one to defend you against the settlers. You have to leave the area."

In at least one instance, settler violence was so severe that it resulted in the complete exodus from a Palestinian village in the West Bank, Hirbat Yanun. In attacks reminiscent of those the Ku Klux Klan carried out against black Americans, the *Associated Press* reports "groups of masked Jewish settlers have charged into [Hirbat Yanun], coming at night with dogs and horses, stealing sheep, hurling stones through windows and beating the men with fists and rifle butts."

When asked why it had not reigned in the settlers, an IDF spokesperson explained that the army was there to protect Israelis from Palestinian "militants." One could question who is more militant — the settler who leaves his own nation to colonize another's, or the Palestinian whose village is raided by masked, rifle-wielding vigilantes. One could also ask why the IDF had not bulldozed settler homes or used F-16s in "retaliation." After all, such is the normal response for Palestinian attacks against Israelis.

Instead, Israel indicated what it thought constituted an appropriate response to settler attacks by issuing on Oct. 22nd an order forbidding Palestinian farmers from harvesting their olives. The IDF explained with no apparent sense of irony that it did not have the resources to keep farmers safe from settler attack.

were killed for demanding the same rights their oppressors enjoyed.

Rabbi Ronsky's statement — and his view of Palestinians as rightfully subordinate to Jews — is perfectly in line with official Israeli policy. Israel's chief of staff, Moshe Ya'alon, describes Palestinians as a "cancer" in need of being subjected to "chemotherapy" and perhaps even "amputation." For good measure, Israeli Prime Minister Ariel Sharon describes Ya'alon's assessment as "true and correct."

But because American audiences finance its colonization effort, they must receive a more palatable image of Israel. In a recent visit to the White House, Sharon explained to his investors that "we have been facing terror for over 120 years."

This is profound, as it is Zionism that since its inception has been built on the dispossession of Palestine's native population. Chaim Weizmann, Israel's first president, once noted that, "there are a few hundred thousand negroes [in Palestine], but that is a matter of no significance." Further reflecting the sort of "Western values" of which Israel is an outpost, Theodore Herzl argued that "both the expropriation and the removal of the poor [Palestinian Arabs] must be carried out discreetly and circumstantially."

Settler violence is just one part of a continuing effort by Israel to create a *fait accompli* — amass a large enough presence on the West Bank, and an independent Palestinian state will never be possible. There is still time to avoid the final dispossession of the Palestinian people; but if this is to be done, then Americans, as the underwriters of Israel's apartheid, must take a stand.

What can explain such policies? Rabbi Avi Ronsky of a yeshiva in Itamar explains in the *New York Times* that, "we're in a war now, and they brought this on themselves." Given that the *intifada* is a response to a three and a half decade old military occupation, this is analogous to saying that native and black Americans "brought it on themselves" when they



JEREMY TULLY

NON-CORPORATE
NEWS

SCIENCE & TECHNOLOGY

Will the new copy-proof disc replace the old CD?

BY SUPRIYA RANADE
THE JOHNS HOPKINS NEWS-Letter

Escalating debates regarding pirated compact discs have been temporarily relieved with the manufacturing of copy-proof discs that consist of new digital audio disc formats. Although praised for their superior sound quality, the new discs put out by manufacturers such as Sony are criticized for being less user friendly than regular CDs. Each format contains digital drawbacks, which include extra encoding designed to lock the recordings on the disc, with the purpose of not allowing digital duplication and ripping to MP3 files.

According to *Audio Daily*, Philips Electronics, collaborating with Sony, designed the patents in the standard Red Book CD (industrial standards that contain the technical specifications for all CD and CD-ROM formats), and announced in February of this year that they naturally disapprove of the new CD copy protection attempts by the recording industry. Though this new medium of copy-proof audio format is beneficial to the big industry, the general worry centers around its popularity. Currently new copy-proof CDs don't play on many different CD players, and therefore manufacturers like Phillips insist that buyers of the discs are benefiting by the sound quality rather than compatibility.

Presently, over 1,000 recordings

are now available in Super Audio CD (SACD) or DVD-Audio (DVD-A). Both require special new audio components and produce a five-channel sound with unique clarity and definition, an addition which is both costly and hard to locate. According to *CNN.com*, distributors such as The Audible Difference in Palo Alto, Ca., are refusing to sell SACD or DVD-Audio players that are hacker-proof until manufacturers such as Sony can ship a complimentary unit that plays both formats as well as traditional CDs in the highest quality sound available.

The two new music formats are considered likely successors to the traditional compact disc. According to *The Christian Science Monitor*, SACD and DVD-A present new improvements in sound quality over standard CDs, depending in part on the quality of the rest of a listener's audio system, and even the types of music he or she favors.

How does a CD work? CDs can play up to 74 minutes of stereo music or store about 650 Mbytes of data, yet it is just 1.2 millimeters thick. The bottom layer consists of an injection-molded clear polycarbonate plastic. During manufacturing, the plastic is stamped with microscopic bumps, also called stripes, arranged as a very long, continuous, spiral track. Once the polycarbonate is formed, a thin, reflective layer of aluminum is applied onto the disc, to cover the

bumps. On top of the polycarbonate plastic is a thin layer of acrylic to protect the aluminum.

Finite laser technology is used to read the stripes. First, a laser shines light on the stripes and then the lens reads the grooves. Light refracts differently on the bumps, so light signals get read in a manner similar to analog data, which in turn is converted into music or in another format.

According to *Audio Galaxy*, CD players have a very precise tracking mechanism which keeps the laser and lens focused on the very narrow track. This tracking mechanism moves the laser assembly linearly, but data is stored in one long spiral that starts at the center of the compact disc and moves out. As the CD player reads the data, the drive motor must precisely vary the rotation speed of the CD so the data can be read at a constant rate.

DVD-Audio discs can also contain video technology like DVD-Video titles, with limited user interactivity. The capacity of a single layer DVD-Audio will be at least 74 minutes of quality definition and full surround sound audio. Additionally, the disc can accommodate the same audio encoded as Dolby Digital for playing on traditional DVD-Video players.

DVD-Video technology was designed to deliver high-quality audio and video outputs, which like CDs,



COURTESY OF [HTTP://WWW.TOTALDVD.NET](http://WWW.TOTALDVD.NET)

This is an example of hybrid technology that will play both SACDs and DVDs. These devices cost around \$350.

require the allocation of large amounts of disc space for the data. Because DVD-A is focused on audio, substantially higher levels of sonic quality can be achieved. One layer of a DVD-A disc can store 4.7GB of data, which is about seven times the amount on an audio CD. This larger amount of space allows a DVD-Audio disc to hold either a much larger amount of music at CD-quality.

DVD-A has a sampling frequency 4.3 times greater than an audio CD and has 256 times finer resolution. Additionally, DVD-A projects up to 24-bit quantization and 192kHz sampling as opposed to 16-bit and 44.1kHz for CD. This increased information makes for extremely high resolution and extraordinary dynamic range up to 144dB, versus 96dB for CD.

SACD is a technology known as Direct Stream Digital (DSD), and a way to digitally encode an analog signal that records music at a high sampling frequency (2.8224MHz). Converting the data to one-bit format, DSD increases the audio quality of music by closely following the original wave format of the music. The SACDs sound closer to an album's original compilers and don't have the interpolations usually associated with traditional compact discs.

The high sound quality is achieved in several ways. First, both SACD and DVD can hold more digital information. They do not compress the music as tightly as their traditional counterpart, which gives a recording a broader range of sound. Many SACD and DVD-A discs are also designed to play in a surround sound system. Buyers can therefore hear the audio format out of six speakers instead of two.

A single Super Audio Compact Disc can contain three versions of the music, stored on two separate layers. The high-resolution versions, whether stereo, multichannel or both, are stored on the middle layer, while the CD-compatible stereo is stored on the reflective layer. This means that Super Audio Compact Discs are playable on almost all home, car and portable CD players, but the consumer needs a dedicated SACD player to access the high-resolution sounds.

SACDs, offered by Phillips and Sony, also contain copy-proof mechanisms, which allows a complimentary disc playable on both CD audio and SACD players. Although not user friendly in its scope, these products include a copy protection system, copyright identification code, anti-piracy measures to include source identification codes (SID). This format is also compatible with CD format DVD-Audio discs and carries both audio and video data.

"Until we see a product like that, we're sitting on the sidelines and we're counseling our clients to sit on the sidelines," said Tim Fay, a manager at The Audible Difference who sells stereo technology, in a recent interview.

FACTS ABOUT SACDS AND DVD-AS

1. The SACD looks and feels just like the standard 12cm CD but has a much greater digital storage capacity, allowing more music, higher quality and more channels.
2. There are two formats competing to replace the standard audio CD, the SACD and DVD-Audio (DVD-A). Remember the Betamax and VHS battle that split the market?
3. A hybrid disc also ensures compatibility with existing CD players with conventional CD data stored alongside the new SACD data.
4. Single-layer discs can be played back only on a SACD player.
5. Double-layer discs hold almost twice the data of a regular SACD, and are more like traditional DVD discs.
6. "Hybrid" discs contain a single SACD layer with an additional CD layer, and can be played back in either CD or SACD players.
7. A standard CD holds 0.74GB of digital data. By contrast, the single layer SACD can store 4.7GB, over six times the amount of data. Dual layer discs can store a total of 8.54GB, and they have very long running times and can include multi-channel applications.
8. SACD multi-channel sound can contain as many as six separate channels, each captured on disc at the full DSD bit rate with the full DSD sound quality.
9. Right now most of the industry is backing DVD-A, with Phillips and Sony being the major exceptions.

At Emory, swimmers sink

BY ANDY LEE

THE JOHNS HOPKINS NEWS-LETTER

Coming off a strong performance at the Thomas Murphy Invitational at Loyola, the Blue Jay swim teams headed to the Emory Invitational in Atlanta with high expectations.

However, they were met with stiff competition from Emory, New York University (NYU) and Carnegie Mellon. Despite their best efforts, they Jays placed third out of four teams in the Invitational.

Swimmers stressed the challenges they faced at the event.

"It was hard to come and perform 100 percent with such a small squad — we only had 12 people from each team there and it was tough to compete when we were so outnumbered," said sophomore Diana Smirnova.

But she added, "The team came together well."

The men's team scored 821 points, behind the 962.5 of Emory and 865 by Carnegie Mellon, but ahead of NYU who scored 464.5 points.

The women's team scored 688.5 points, behind Emory's 1097.5 points and NYU's 731 points and in front of Carnegie Mellon's 561 points.

Although the team result was not as good as they expected, several of the Blue Jay women swimmers were successful and were able to win their races. Freshmen led the way by winning three events.

Sida Liu won the 200-meter back-

stroke and the 100-meter backstroke, while fellow freshman Jessica Chang captured the 100 meter breaststroke.

The Blue Jays' relay teams also experienced a bit of success as four of the teams finished in second.

The 400-meter medley relay team of Liu, Chang, Smirnova and senior Stephanie Harbeson and the 200-meter medley relay team of Liu, Chang, junior Megan Rudinsky and sophomore Michelle Phillips both finished in the second place.

Also earning second was the Hopkins 200-meter freestyle relay team of freshman Stephanie Leaman, Rudinsky, Phillips, and Harbeson and the 400-meter freestyle relay team of freshmen Katie Herbst and Caitlin Kunkel, and juniors Emma Gregory and Liz Schlicher.

These teams all were competitive, however, none were able to capture first.

The men's team also had strong performances from its swimmers as many won events.

Junior Scott Pitz and co-captain Scott Armstrong led the Blue Jay men by winning three events.

Pitz won the 200-meter breaststroke and the 100-meter breaststroke, while senior Scott Armstrong won the 1650-meter freestyle.

Also, seniors David Loftus and Justin Brannock won events. Loftus won the 100-meter butterfly and Brannock captured the 200-meter freestyle.

Furthermore, the Hopkins 200-meter medley relay team of sophomore J.P. Balfour, Pitz, Loftus and junior Kyle Robinson won its race.

"There were a number of exciting swims including the men's 200-medley relay which we won," said Smirnova.

The Hopkins men also had many strong second place finishes as Armstrong finished second in the 400-meter individual medley and in the 500-meter freestyle, Brannock came in second in the 100-meter freestyle and Loftus placed second in the 100-meter backstroke.

Also, the Hopkins freestyle relay teams, both the 200 meter and the 400 meter finished second. The 200-meter freestyle relay team of Brannock, freshman Brian Sneed, senior Mark Levin and Robinson finished in 1:28.47, while the 400-meter freestyle relay team of Armstrong, Loftus, Robinson and Brannock finished in 3:12.10.

The 400-meter medley relay team of Balfour, Pitz, Loftus and Brannock also finished second in 3:31.77.

This disappointment is only a minor setback in the Blue Jays' quest for the top. The Blue Jays hope to improve their record and get back on track to the NCAA championships as they return to action this Saturday. They will travel to Chapel Hill, N.C., to face the Tar Heels of the University of North Carolina.

Football improves to 7-2 with win

CONTINUED FROM PAGE A12
on the left side of the line and outran the Diplomats' defenders for a 51-yard touchdown run. Smolyn's extra point made the score 34-7 with 7:55 remaining in the third quarter.

After trading possessions several times, Hopkins mounted another scoring drive, this one a 32-yard field goal by Smolyn to put the Jays up 37-7 as time ran out in the third quarter.

In the beginning of the fourth quarter, Smolyn hit another field goal, this one from 33 yards out, to close out the Jays' scoring. Down 40-7, the Diplomats began to come alive, and scored two touchdowns at the end of the game. One came on a long 75-yard pass, the other a two-yard run, but it was too late to catch up, and the Jays emerged the victor, 40-21.

The Blue Jays' defense played another excellent game, especially versus the run, as they held the Diplomats' ground attack to just 63 yards on the day. Senior defensive end Nick Loicano stood out with six tackles, one and a half sacks and two pass breakups and made Centennial Conference Defensive Honor Roll.

"The defense has played strong the entire year," said Coach Jim Margraff. "Today we shut down the run, and forced them to pass. Our secondary did a great job, F&M had two of the best receivers in the league, but we held them in check."

The offense had a great performance as well, putting up 40 points, accumulating over 400 yards total offense and averaging over five yards per rush. Merrell played a great game, earning a spot on the Centennial Conference Offensive Honor Roll with 141

yards passing, 62 yards rushing and three touchdowns. "George made some real good decisions, particularly in the passing game," said Margraff. "He did a nice job running the football, scrambling a couple of times and added another element to our offense."

"It was a total team victory," said Smolyn. "We had 10 players catch passes, a strong defensive unit, and solid special teams. It put a lot of confidence in our players because everyone did so well, and that's going to reflect next week in the Conference Championship."

Next week the Jays (7-2) will host the McDaniel Green Terror (8-1) in the Conference Title game. Besides battling for a stake in the conference championship, Hopkins football will also look set a record for most wins in a season, if they defeat the Green Terror and finish at 8-2.

The game is at Homewood at 1 p.m. on Saturday and there is no shortage of hype surrounding the upcoming contest. The clash between these two conference powerhouses promises to be an exciting game, and as Margraff says, "It doesn't get much bigger than this."

CALENDAR OF UPCOMING SPORTS EVENTS WEEK BEGINNING Nov. 7, 2002

Cross Country

NCAA Regional
Saturday, Nov. 16
Salisbury, MD
12:00 p.m.

Football

McDaniel
Saturday, Nov. 16
Baltimore, MD
1:00 p.m.

Men's Fencing

Massachusetts
Sunday, Nov. 17
Medford, MA
TBA

Swimming

North Carolina
Saturday, Nov. 16
Chapel Hill, NC
TBA

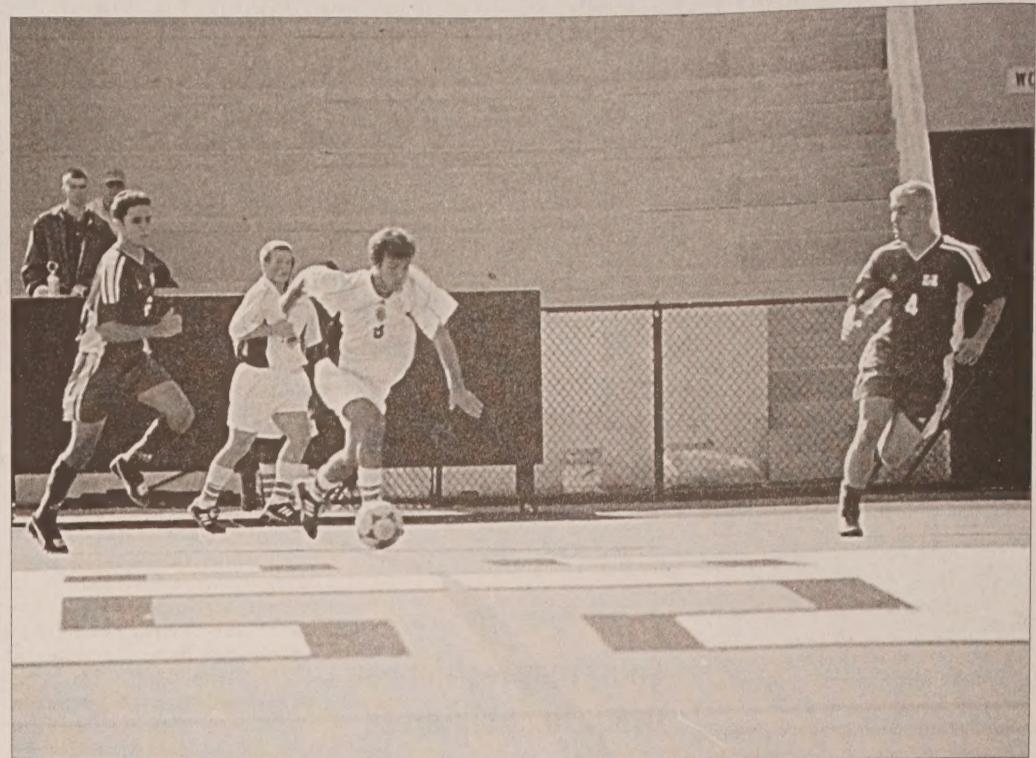
Water Polo

Eastern Championships
Saturday, Nov. 16
Providence, RI
ALL DAY

Women's Fencing

Penn State Open
Saturday, Nov. 16
State College, PA
ALL DAY

Men's Soccer wins Centennial Tournament; falls in NCAAs



ELEKTRA CARRAS/NEWS-LETTER
Senior midfielder Adam Hack dribbles the ball en route to victory over Muhlenberg in the Centennial Turney.

CONTINUED FROM PAGE A12
and final round, both teams had converted three of four opportunities. Kane rose to the occasion, diving and saving an F&M shot to his left.

Kane's save opened the door for Morrison to end the game.

The result was a 1-1 tie, broken by a 4-3 Hopkins advantage in penalty kicks.

The win was the 11th straight for the Blue Jays.

"Kane was the man," said Coach Smith. "He was big time. Gary's an intense player, real fearless. He showed us all this weekend the talent he has to potential for."

On Saturday, Hopkins defeated the fourth seed Muhlenberg in the Conference Semifinals, also by means of a penalty shoot-out.

This match proved to be an even struggle for both teams, as is expected whenever rivals meet. While Hopkins controlled the opening half, out-

shooting the Mules 5-1, neither team managed a score. Tarabolous proved the closest to scoring for the Blue Jays, converting on a try just seconds after time had expired.

The second half was a different story, however. Muhlenberg stepped

He was big time. Gary's an intense player, real fearless.

HEAD COACH MATT SMITH

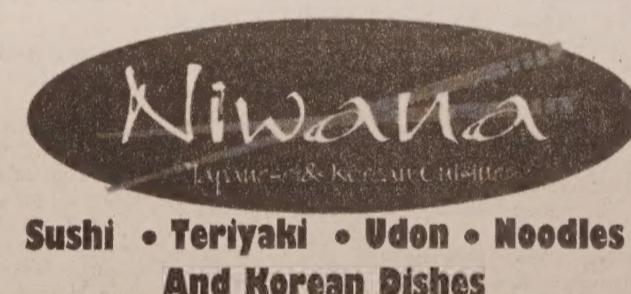
up their play, matching Hopkins at every turn. The Mules held the shot advantage in the second period, 4-3. However, once again neither team could put away a winning shot.

The game had to be settled by penalty kicks.

After a goal by Hopkins senior Daniel Brienza, Kane saved the first shot he faced, putting the Blue Jays up 1-0. Both teams scored in the next three rounds.

Blue Jay senior midfielder Adam Hack had the opportunity to put the Mules away by converting in the fifth round, but he sent his shot over the crossbar. Muhlenberg senior David Vassilatos evened the score at four with his strike in the bottom half of the fifth round, bringing on extra shots.

Both teams scored in the sixth round, but neither converted in the seventh. The eighth round began with a goal by Hopkins senior Matt Weill. Kane once again performed well with the game on the line—deflecting freshman Matt Pitetti's try off the crossbar to end the game and advance his club to Sunday's league championship with a 6-5 penalty kick advantage.



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McDaniel tops F. Hockey

Team topped in Centennial Conference finals 1-0 to end season

BY JAMIE SPANGLER

THE JOHNS HOPKINS NEWS-LETTER

The Johns Hopkins Field Hockey Team's season came to a close this season on Sunday with a 1-0 loss to McDaniel College in the Centennial Conference Finals.

The Blue Jays earned their third appearance in the finals after defeating Washington College on Saturday in dramatic, come-from-behind fashion.

It was an abrupt end to an exciting and impressive season by the field hockey team, but the team members knew that they had given their best effort and were proud of their overall performance in the Centennial Conference Tournament.

The Blue Jays' final game was as enthralling and evenly-matched as the rest of their games have been throughout the year.

The Blue Jays were pitted against the top-seeded McDaniel College on McDaniel's home field. The Jays defeated the McDaniel Green Terror 1-0 on Oct. 29 at Homewood Field. As

two-shot advantage in penalty corners.

Senior goalkeeper and co-captain Missi Schafhauser stopped nine shots, but could not stop McDaniel forward Susan Rohrer's shot with about 25 minutes left in the game.

This turned out to be the game-winning goal as the Jays were unable to get the ball past Becky Arnold, who recorded her eighth shutout of the season.

The Jays were unable to successfully complete any of the five penalty strokes they took in the last 10 minutes of the game. The Green Terror improved their record to 18-3 and will move on to the NCAA Division III Tournament, while the Blue Jays finished their season with an overall record of 12-9. However, the team members are not hanging their heads over this loss.

"Both teams played very hard and this game could have gone either way. It had a lot to do with luck," stated Schafhauser. However, fortune was on Hopkins' side the previous day, as they defeated Washington College 3-2.

The Blue Jays had lost to the Washington Shorewomen two weeks earlier by a score of 5-2 on the grass at Washington College. Playing on grass again versus this team did not intimidate the Jays, though, even after the Shorewomen pulled ahead and took a 1-0 lead into halftime.

"We never gave up and maintained a positive attitude. We were convinced that we could win at all times," asserted Schafhauser.

In the second half, the Blue Jays employed a new offensive strategy: They played with an extra offender. Junior defender Ashlee Duncan was shifted from defense to offense in order to put pressure on the Shorewomen.

The plan reaped immediate rewards, as Duncan herself scored a goal just seven minutes into the second half. Junior forward and co-captain Kelly Hewitt gave the Blue Jays the lead by scoring with 16:17 remaining in the game. However, Washington College knotted the game at two by scoring a goal with a little under 10 minutes to go.

Three minutes later, though, junior forward Jenny Farrelly gave the

Blue Jays the lead for good with her 15th goal of the season. She scored on a penalty stroke.

Just like in Sunday's game, the teams were pretty evenly matched. Washington College out-shot Johns Hopkins 15-12, but Hopkins held a 10-9 edge in penalty corners.

The defenses of both teams must be commended for their tremendous efforts to keep their teams in the game. Missi Schafhauser was credited with ten saves and Washington goalkeeper 'Zina Hense made seven saves in this tight competition.

This game was a testament to the Jays' resilience and their team unity, which will hopefully carry over into next season.

The Blue Jays have a lot to look forward to next season, as nine out of their eleven starters will be returning.

Within that group of nine, many of their substitutes will also be returning with experience to share with the current and incoming freshmen. Offense should definitely not be a problem with leading scorer Jenny Farrelly at the forefront. Farrelly scored 33 points this year, three times the maximum number of points attained by the top scorer on last year's team, Kelly Hewitt. The strength of the current junior and sophomore classes will help carry the team next year. Most of the positions will still be covered, but the Jays will definitely miss Schafhauser as a reliable and consistent goalkeeper.

However, the Jays are grooming freshmen Meredith Schiffman and Liz Brackbill to be the goalies next season and are confident that with a little practice the two of them will prove to be formidable forces in the Centennial Conference. Hewitt, the only returning captain, could scarcely contain her excitement about next season. "We have strong players at the freshman, sophomore and junior level. We got along so well this season, and I hope that continues into next year," she said.

As she parts with the Johns Hopkins Field Hockey team, Missi Schafhauser offered her optimism and encouragement for the upcoming year: "This year has been great, and the girls have a very good chance of doing as well if not better next season."

The Jays have benefited from the brothers' talents, but success on and off the field is nothing new to the Kail family. All three brothers are used to playing together on successful teams. They were important elements of their high school football team, which placed second statewide in Pennsylvania while they were on the team.

They have carried over that success to the Hopkins football program, and their exemplary attitudes have likely played a role in that transformation. Their contributions have helped Hopkins to a 13-5 record in the past two seasons. All three play on the offensive line, and the first game of this season marked the first time in NCAA football history where three brothers have lined up adjacent to each other on a play.

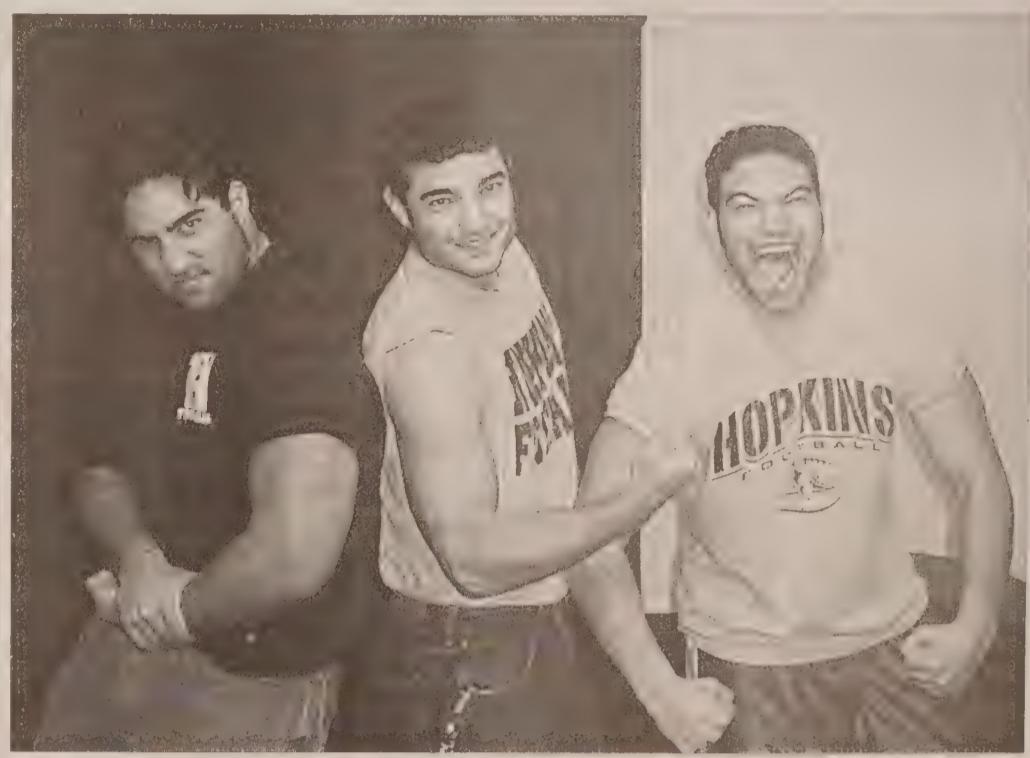
But for the brothers, it seems only natural to play on the field together.

Ben said, "It feels normal to me because that's the way it's been my whole life. On the offensive line it is definitely an advantage, as it feels so comfortable playing next to Zack on every play. We come from a close family, and Zack, Jake and I were always really close growing up together."

Head Football Coach Jim Margraff had nothing but praise for the Kail brothers.

"All three are selfless, work extremely hard and are real fine football players. They have such a positive outlook on life, always looking for

It's three's company for these brothers on the football team



RON DEMETER/NEWS-LETTER

The Kail Brothers, from left, Zach, Jake and Ben are all accomplished football players and musicians.

BY BILL BLISS

THE JOHNS HOPKINS NEWS-LETTER

the good in things. They've done so much for the program, as they are by far our best recruiters. You feel welcome right when you meet them, they're so friendly and outgoing. They are three of the nicest guys we've ever had here, and you know why immediately after you meet their parents, they come from a tremendous family."

Ben, the oldest brother, is a senior who studies economics. Margraff praised the seriousness with which Ben treats football.

"He's very detailed, and works hard at understanding the game, trying to catch every edge."

Unfortunately for the Jays, this year Ben suffered a season-ending knee injury in the second game of the season. He had been one of the team's most reliable and dependable players. He had started at left guard for the previous three seasons.

But besides his on-field accomplishments, Ben is an accomplished acoustic guitar player as well. He enjoys learning and playing rock songs by such artists as Pink Floyd, Cat Stevens and James Taylor.

Another brother, Zack, who is known around campus as "Zeeffis," is a junior majoring in international studies. Zach is also an accomplished student. Despite the fact that he has never owned a notebook, Zach has managed to earn a 3.34 GPA.

On the field, Zack has been the starting left tackle since his freshman year. Margraff calls him "a very talented player who plays to his strong points. He really enjoys playing the game and has done a superb job for the team."

In the weight room, where all of them spend adequate amounts of time, Zack has the best bench press, maxing out at an impressive 425 pounds.

Zack is also an excellent musician. He can not only play piano, but now is specializing in classical guitar. He has recently mastered Pachelbel's Canon in D and Beethoven's Fur Elise.

"Music is a great way of expression," he said.

"When I'm having a bad day, I'll play the guitar for a few hours and feel better."

Jake is the youngest of the trio. He is a sophomore studying psychological and brain science, and like his brothers is an excellent athlete and musician. He is the long-snapper for the team, and is a reserve tight end as well. Margraff counts Jake's long-snapping contributions as invaluable to the team.

"He's been long-snapping for two years, and there's never been anything less than a perfect snap. I've never seen anyone like him; he's the best at what he does."

Off the field, Jake's musical talent is concentrated on the electric guitar. He also excels at the drums. He plays in the band at Baltimore's Faith Christian Fellowship Church on Sundays.

In addition to their athletic and musical talents, all three brothers are intensely spiritual.

Every Thursday they attend the Hopkins Christian Athletes Bible Study, and Jake is also one of its leaders.

"I go to Bible study to share God's word with others and to grow closer to my friends and to God through fellowship," Jake said.

"Having the opportunity to be a leader this year has been an awesome blessing and I pray that God will continue to use me to spread his word and reach out to others."

A few weeks ago, Mr. Kail, lovingly referred to by all as "The Wiz," came to Bible Study and gave an inspirational talk which had some in tears. The brothers have had a tremendous impact on the group, ever since the fall semester of 2000, when Ben and Zack joined.

The group had about five members at its start, but like Coach Margraff says, the Kails are great recruiters, and last week's meeting saw over 30 students come to read the Bible. As evidenced by their athletic, musical and spiritual pursuits, the Kail brothers have definitely brought a positive and multidimensional impact to the Hopkins community.



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V-ball loses in Conference semis

BY RON DEMETER

THE JOHNS HOPKINS NEWS-LETTER

After finishing the regular season with an 8-2 record in Conference play, the Johns Hopkins Volleyball Team fell in the opening round of the Centennial Conference tournament to Franklin & Marshall.

The team traveled to Gettysburg, Pa. for the tournament. Gettysburg College was awarded the honor of hosting the tournament after achieving the best regular-season record in the conference. The loss dropped the team's record under .500 to 20-21 overall.

The Blue Jays came out fighting in the first game of the match winning 30-23. However, Franklin & Marshall staged a comeback winning the final three games 25-20, 19-30 and 22-30.

"We took them the first game, played very well. We started to lose it in the second game. Franklin & Marshall started playing us a lot harder," said junior Samantha Raggi. "We left it all out there on the court."

Raggi led the team in kills with 15. Junior Stephanie Kaliades managed 12 kills for the second highest total in the match. Senior Elisabeth Breese

and sophomore Skye Young contributed with nine kills and seven kills, respectively.

The team was led in assists and digs by senior Courtney Cromwell

We succeeded against every team in the conference except for Franklin & Marshall

and Gettysburg. I feel like next year that is what we are going to

have to work for.

—SAMANTHA RAGGI

After the match, Franklin & Marshall fell to conference host Gettysburg College in the Conference finals. Gettysburg won the match to become the Conference champions and advance to the NCAA tournament.

"I think that we had a good season but there is definitely room for improvement," said Raggi. "We succeeded against every team in the conference except for Franklin & Marshall and Gettysburg. I feel like next year that is what we are going to have to work for."

The team's 8-2 conference record is a slight improvement over last year's 7-3 Centennial Conference record.

However this year's 20-21 season breaks the team's eight-year streak of winning seasons.

The team's 12-19 non-Conference record can be attributed to difficult non-Conference opponents.

"The team's we played in tournaments were more challenging than the one's we played in the Centennial Conference," added Raggi.

Next season the team will be without seniors Courtney Cromwell, Elizabeth Breese and Lillian Wouters.

SATURDAY

Football vs. McDaniel @ Homewood Field
1:00 p.m.

This is the first time in nine years that short-stop Omar Visquel has failed to win a gold-glove award.

SPORTS

Jays lose in first round of NCAAs

Division III powerhouse Messiah tops Blue Jays 1-0; Hopkins finishes the season 17-3



ELEKTRA CARRAS/NEWS-Letter

Freshman midfielder Ben Schwartz threads the Muhlenberg defense in Hopkins' Centennial Conference Tournament semi-final victory.

BY SEAN HEFFERNAN
THE JOHNS HOPKINS NEWS-Letter

With the odds stacked against them, the Men's Soccer team mounted a formidable effort against one of the top Division III teams, Messiah, but fell short 1-0 to end their short stay in the NCAA Tournament.

The game was scoreless for the entire first half as a result of numerous missed scoring opportunities on both sides. The second half started the same way, until Messiah junior Matt Bills scored on a penalty kick with just over 25 minutes remaining in the contest.

The Jays were unable to recover, as junior forward Chard Tarabolous and freshman forward Steve Read had chances late in the game, but the Jays were unable to score. The game ended with a 1-0 score.

Going into the game, the Jays knew they had their work cut out for them.

Messiah was the 2000 NCAA Division

III National Champion, and was a national semifinalist last year. The game marked one of the first times all season that the Blue Jays were considered underdogs.

Before the game, Coach Matt Smith talked about his team's misfortune of having to play one of the best.

"It's a rather unlucky draw for us, having to travel to Messiah," said Coach Smith. "Soccer is everything there. They consistently draw 3,000 fans or so. It'll be a battle in a fantastic soccer atmosphere."

His predictions rang true, and the game was close, but the Jays were unable to muster a victory. Their 11-game winning streak came to a close with the loss.

The Blue Jays were triumphant, however, in the games leading up to the tournament.

The men's soccer team penalty-kicked their way into the NCAA tournament with two overtime victories

this past weekend in winning the Centennial Conference Championship Tournament, held at Homewood Field. It was Hopkins' fourth men's soccer league championship in seven years.

The Blue Jays improved to 15-2-2 on the season after eliminating Franklin & Marshall in the finals on Sunday, just one day after beating Muhlenberg in the Semifinals.

Both games went into overtime and were only settled with penalty shootouts.

"Sunday's match was a tough one. We had a few real good chances early, but couldn't convert. We've had a few problems scoring goals lately, but we still played well," commented Coach Matt Smith.

Sunday's final was not as close as the scoreboard indicated — the Blue Jays out-shot the Diplomats 23-7, yet both teams managed to score only a single goal.

Seconds before halftime, senior striker Chad Tarabolous put Hopkins on top by deflecting in a long ball from freshman defender Rob Morrison.

While Hopkins controlled the second half, the Diplomats managed to even the game with a 72nd minute score. F&M striker Alex Sanchez converted off a beautiful corner kick from teammate Dave Hellers, heading home the equalizer.

As the ensuing penalty kick shootout began, players from each team put their faith squarely on the shoulders of their goalkeepers.

For the Blue Jays, the goalkeeper made the difference. As he has all season, Hopkins goalie Gary Kane, Jr. showed up his counterpart. Kane, Jr. with some help from the goalpost, managed to allow only three goals on five point-blank shots.

As the shoot-out entered the fifth

CONTINUED ON PAGE A10

Blue Jays rout rival Franklin & Marshall 40-21



DENISE TERRY/FILE PHOTO

Sophomore wide receiver Brian Wolcott tries to catch the ball in the Jays' game last week against Dickinson.

BY BILL BLISS
THE JOHNS HOPKINS NEWS-Letter

On Saturday, the 7-2 Hopkins football team traveled to the heart of Amish Country in Lancaster, PA, to face the 3-5 Franklin & Marshall Diplomats.

The Jays emerged victorious against their conference rivals, jumping to an early lead and never looking back en route to a 40-21 victory that brought them one step closer to securing the Centennial Conference title.

The Jays received the opening kick-off, but were forced to punt after just one set of downs. F&M punted on

their first possession as well, and the Jays returned the punt to their own 49-yard line, giving the offense great field position.

Hopkins put its first points on the board when senior fullback Steve Stache rumbled into the end zone from two-yards out with 6:08 left in the first quarter, culminating a time-consuming, 13-play drive. Junior kicker Chris Smolyn's extra point put the Jays up 7-0.

On the following possession, the F&M offense began to drive up the field and threatened to score. However, freshman defensive end Brian Cook forced and recovered a fumble, giving the Jays offense possession at

their own 35. The Jays offense could not get much going on their possession, and punted back to F&M.

In the beginning of the second quarter, the Hopkins defense stuffed the Diplomats offense and forced a punt. Junior linebacker Yoker Nuni, who is also from Lancaster, blocked the punt.

"They weren't blocking down too hard on me, and I had a pretty good seam," said Nuni. "The punter bobbed the ball a little bit, which gave me some time to get in his face. It was great to get a punt block in the home town."

The Jays recovered the ball at the F&M 30-yard line and a few plays

later capitalized on Nuni's punt block with a 10-yard touchdown pass from junior quarterback George Merrell to sophomore wide receiver Brian Wolcott. The ensuing extra point put the Jays up 14-0.

The Hopkins defense came out strong once again, forcing a F&M punt, which was returned to midfield. The Jays offense struggled for a few plays, but on third down, Merrell completed a pass to freshman running back T.J. Lyons for a 15-yard pass and a first down on the 33. A few plays later, Merrell rolled left to pass, but seeing no open receivers, scrambled across the field and evaded defenders en route to another Hopkins touchdown. This put the Blue Jays ahead, 20-0.

But the scoring did not end there. Just before halftime, the Jays defense forced another Diplomats punt.

Hopkins got the ball back but fumbled on the F&M 40 yard-line. In a lightning quick drive which took only 37 seconds off the clock, the Diplomats scored their first points of the day on an eight-yard touchdown pass, making the score 20-7 at halftime.

F&M received the ball to open the third quarter, but went three and out. On the next possession, the Jays put together a 17-play drive which covered 77 yards in almost 6 minutes. Senior running back Kevin Johnson advanced the team up the field with several strong runs up the middle. The drive culminated in Merrell's 21-yard touchdown pass to freshman wide receiver Steve Eno. An extra point put the Jays up 27-7.

Once again the Jays defense forced a F&M punt, and once again the offense took it to the end zone, this time in only one play. The Jays returned the punt to the 49, and on the next play Lyons ran through a huge hole

CONTINUED ON PAGE A10

In NCAA Tourney, W. Soccer loses 1-0

BY MARISA BALDWIN

THE JOHNS HOPKINS NEWS-Letter

The Women's Soccer team suffered a disappointing, 1-0 loss at the hands of Stevens Tech on Wednesday in the first round of the NCAA Tournament. The loss ended the Blue Jays season and worsened their all-time NCAA Tournament record to 0-3.

The loss proved especially disheartening because of the buildup that had preceded the game.

Before the contest, senior goalkeeper Shannon O'Malley reflected on the Blue Jays making the NCAA Tournament.

"As a senior, this is an especially exciting and rewarding time for us. In our last three seasons, we have come extremely close to making it to the NCAAs, but always come short."

Junior Annie Colabella added, "As an underclassman, it makes me so happy, as it does the rest of the underclassmen, to have gotten to this point simply for the sake of our seniors. Making it to the NCAA tournament is exciting beyond words."

But, in the game, the Jays struggled and were unable to convert shots into goals. The contest remained scoreless through the entire first half.

But with 34 minutes to play, sophomore forward Valerie Barnhart scored to break the scoreless tie and give Stevens Tech the lead.

Her goal came on a corner kick. Despite falling behind, Hopkins found itself unable to mount an effective offensive charge.

The Jays, despite taking four more shots than their opponent, were unable to capitalize on their offensive opportunities.

Stevens Tech goalie Rommy Guevara recorded five saves while O'Malley made one save in a losing cause for the Jays.

The Jays end their season with a 14-6-2 record.

Earlier in the week, the Jays were more successful.

The freshmen once again proved their fire power in the team's pursuit of the Centennial Conference Championship this past Sunday, November 10 against Gettysburg College.

Freshman sensation Meg McIntosh scored twice and fellow freshman Brenda Bzdak also scored a goal on the road to attaining the Centennial Conference title for the third time for the Hopkins' women's soccer team.

Bzdak launched the scoring in the 10th minute of the first half, nailing an impressive left-footed shot into the upper corner of the net from 20 yards out.

It was in the 73rd minute that McIntosh scored her first goal — a one-on-one shot that she managed to slip past the Gettysburg goalie.

This was quickly followed four minutes later by her second goal,



RAPHAEL SCHWEBER-KOREN/NEWS-Letter

Freshman Brenda Bzdak dribbles the ball with a defender in pursuit.

The B Section

FEATURES, ARTS & ENTERTAINMENT AND MORE! • NOVEMBER 14, 2002



FOCUS

This week's Focus examines late night television (you know, that thing you watch when you should be doing your homework). Whether you're a fan of *Sinbad* or *Saturday Night Live*, it's a must-read. • B2

FEATURES

Damn Post-Baccs screwing up your Biochemistry curve? Find out who they are and what their deal is. They want to get into Med. School too. • B3

Check out pictures from Alpha Phi's King of Hearts competition that will "Drive You Crazy." Strapless bras abound. • B4

You just can't keep Johnny's Rocket a secret anymore. He takes those new pills. Actually, we have a review for Johnny Rocket's old-style diner. Be sure to check out our guide to Lexington Market. The food isn't the only thing that's bootleg. • B5

A & E

Check out our writer's take on Culture Show 2002, as well as reviews of *8 Mile* and Justin Timberlake's solo debut. • B6

The Simpsons are still going strong in their 14th season. Also, Greg Kinnear bares all in *Auto Focus*, while Rebecca Romijn-Stamos oozes sex appeal in *Femme Fatale*. • B7

The News-Letter scored an exclusive interview with international singer/songwriter David Broza. *Frida*, in both its strengths and its weaknesses, pays faithful homage to the unique artist. • B8

CALENDAR

Don't have a television in your dorm room? Not a problem, just catch one of the many plays showing in town this week. • B10-11

QUIZ

What time is it? If it's after 11:30 p.m., you can do some live research for the Late Night TV Quiz. • B12

If it doesn't have a wicket, it just ain't cricket



COURTESY OF [HTTP://WWW.UCOLICK.ORG](http://WWW.UCOLICK.ORG)

Lord's Cricket Ground, located southwest of London, England, is the world's foremost cricket field, and dream location of many players.

BY MATT WOODBURY
THE JOHNS HOPKINS NEWS-LETTER

ing an important part of Indian culture to Baltimore.

Originally founded as an SAC-sponsored undergraduate club, the team changed their sponsorship to the Graduate Representative Organization (GRO) in 2000 in order to receive additional funding for transportation, and more accurately reflect the make up of their team. The JHUCC is now classified as a "recreational club" under the GRO. Since cricket is a summer sport, the three practices every week on the Upper quad are just a way of keeping in form for the regular season.

The season normally starts in late spring and runs through the summer months. During this time, cricketers have games against other cricket clubs throughout the Baltimore-Washington metropolitan area. Names of the opposition range from the conventional Baltimore Cricket Club, to the exotic Damascus Cricket Club (based in Virginia) and the traditional British Officers Cricket Club.

For the 19 members of the JHUCC, being 7,500 miles from home doesn't dampen their cricketing spirits at all. The club's roster consists mainly of graduate students from the Homewood campus, although a few players from the medical school join them. The members all started playing cricket back in India and see the JHUCC as a good way to keep their skills sharp, while transporting

Cricket Board is made up of citizens of the British Commonwealth countries, and the players hail from all over the world, including India, the West Indies, Australia, New Zealand and England.

This mad passion for cricket became apparent to me while traveling in India this past summer. There I stayed in a village high in the Himalayas, remote by any definition. One day, while filling out a registration form, the owner of the hostel saw my New Zealand passport. We proceeded to have a lively conversation about the New Zealand Black Caps (the national cricket team). He knew most of the names of the Black Caps' players and told me how keen he was to follow the Indian XI's (cricket teams, being made up of 11 players, are called XI's) upcoming tour of New Zealand.

The JHUCC's last season saw them finish with five victories and three losses, a very respectable record considering that many of the other clubs in the area have better facilities. Since there is no cricket pitch (a pitch is a playing field) near Homewood, the Hopkins team has to practice on the lacrosse

field during the summer.

What are the basic rules of this game? Cricket is notoriously complex and full of jargon (in what other sport would the words "googly," "golden duck," and "Howzat" appear?), and the rulebook weighs in heavily on the scale, with around 42 laws and four appendices.

No one pretends to know every rule of the game, but here is a much-shortened explanation for the newcomer: cricket is played between two teams of 11 players and the so-called "Twelfth Man" who can field, but can not bowl or bat. Most of the action takes place on a small rectangle of manicured grass called the "pitch" or "wicket." At opposite ends of the pitch are two sets of "stumps" or "wickets" which the batsmen have to defend. The object of the pitchers is to try and hit the wickets. Each player gets a chance to bat.

Runs are scored by batsmen running to the opposite wicket after hitting the ball (they exchange places on the pitch). Batsmen are "out" when a fielder catches the ball directly off the bat, before it has hit the ground. Other ways of getting

out include being "bowled out," when the ball hits the stumps, and "LBW" (Leg Before Wicket), when the umpire rules that the ball would have hit the stumps if the batsman's pads hadn't been in the way.

The batting and bowling sides switch places after all the batters have been struck out, and whichever team has the most runs at the end of the game wins.

Most people think of cricket matches as being three to five days of boring "test cricket" which has slightly different rules than the more popular ODI (One Day International) matches. The ODI was invented to provide a more condensed version of cricket and is limited in the number of "overs" that are pitched. (An over is 6 bowls, and ODI matches have anywhere from 40 to 50 overs). The JHUCC's games are 40 overs long, and this is usually enough cricket for a full afternoon.

So, armed with your newfound cricket expertise, drop by the Upper quad next time you have a free Friday, Saturday or Sunday afternoon and watch Hopkins' most obscure athletes take to the pitch in fine style.

A calm night in Shriver with David Broza



LIZ STEINBERG/NEWS-LETTER
Trilingual musician David Broza sang and performed guitar solos in Shriver, accompanied only by soft light. Read what Broza told the News-Letter about himself in an interview on page B8.

From Beirut to beer die, drinking games provide good times



In an unidentified basement, the games begin.

BY ALEXANDRA FENWICK
THE JOHNS HOPKINS NEWS-LETTER

Disclaimer: Do not read this article unless you are 21 or can produce a good false I.D.

Where there is alcohol, there are college students and where there are college students, there is thinking. Not necessarily intense thinking, but enough electromagnetic brain waves dedicated

to the invention of innumerable drinking games. No one knows where the first drinking game originated or who invented it, but then again no one knows whose spectacular idea it was to let grain, potatoes, and grapes "ferment" (rot) and then drink it. You just don't question it.

BEER DIE

This beauty comes to us from Colby College in Maine. Today it is regularly played in the hallowed halls of their dormitories where there is nary an R.A. willing to bust up a good party. The game hearkens back to the days when Colby still had a Greek system and it was originally presided over by a fraternity brother designated as "God" whose discretion it was to command anyone to drink for no particular reason at any point during the game.

This element has since been jettisoned but was initially included to keep the pace going, and isn't a bad idea to reintroduce to any game. In fact it could really add a lot to any social situation in general.

When classics like Flip Cup, Quarters and Beirut get a little stale, con-

sider some of these lesser-known drinking games invented by your innovative peers. There is no end to the art form that is the drinking game. Whether or not one can get a research grant to study this art is still under investigation. This reporter recently took the initiative to do a little research on the topic anyway, going so far as to travel to several college campuses and canvas the students there for their most popular homegrown drinking games. Read on for everything you wanted to know about drinking games but were afraid to ask.

BEER DIE

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The game is played to five or seven points (must win by two), which are won when, using only one hand, your opponents fail to catch any die that bounce off the back edge of the table. If the thrower misses the cups and table altogether, throwing a sort of "air ball" he drinks. However, if the thrower plunks his own cup, the ult-

you're drinking from in class?"

Ricky: "Yes, but God told me to."

Called "Beer Die" because it involves dice, not death, the game is similar to Beirut in that it involves a projectile and cups filled with beer. But that is about where the similarities end. Two teams of two sit at either end of a long picnic table. Each player has his own cup of beer set a wrist's length away from the side edge of the table and an elbow's length away from the back edge. Each player takes turns throwing a die underhand toward his opponents' cups at the opposite end of the table. If the die hits the cup, a "plink," the opponent drinks once. If the die lands in the cup, a "plunk," they drink the entire cup and refill. With plunking comes initiation into the hall of fame. The plunker's teammate gives him a nickname, usually based on a personal joke, and the plunks he makes are tallied under the nickname, written on the table in permanent marker for all time.

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mate lapse in Beer Die, both he and his teammate have to play the rest of the game totally naked. This game is best played with a good friend who will maybe (maybe) forgive you if they are made to strip down and who can think of a good name for the plunk hall-of-fame. If there were any lesson to be learned in Beer Die, it would be that it's all about the team, through good times and bad.

THE VEGETABLE GAME

Derived from a summer camp game, adding to the long list of childhood games that can be turned into drinking games with the simple introduction of — yes, drinking — this one has much more innocent origins than Beer Die. The game works on a quick reaction concept rather than a skill concept. Each player is a different vegetable and can only be addressed by their vegetable name. You "call" different players with the refrain "carrot calling asparagus" and then asparagus would continue with "asparagus calling radish," for one example.

The catch is that you can't show your teeth the entire time but you can't put your hand in front of your mouth. This makes for what looks like, at first glance, a retirement community game where senile senior citizens who forgot to wear their dentures are under the delusion that they are

actually vegetables. It also makes for a lot of laughing, which is pretty difficult to do without showing your teeth. Naturally, if you mess up, you drink.

DRINK, OKAY

This seemingly simple game originated in the Connecticut high school circuit and was introduced to Hopkins by sophomore Mack Sanford who thinks he invented it, but isn't sure. If that tells you anything, it's that this one can get more intense than it would appear.

One player orders another to drink, like so: "Drink." Simple enough. But if the second player forgets to say "Okay" they drink twice. Still pretty basic. What makes it a challenge is that anyone can tell anyone to drink at any time; there is no progression or taking turns.

The idea is to make each person drink again before they are able to catch a breath from their last sip and order someone else to drink. The strategy is to keep drinking until no one is looking at you and then stop to order someone else to drink.

Finger pointing helps, but especially when there are a lot of players, the game can quickly digress into a confusing jumble of cross-commands and one long chug if you don't stay on your toes.

CONTINUED ON PAGE B4

Quote of the Week

"You're gonna make me lose my mind up in here."

—Dean Stephen David, (mis)quoting DMX in a lecture on the effects of globalization.

LATE NIGHT TV FOCUS



Cat fight! Dating shows may not be realistic, but they sure make staying up late worth the drowsiness.

Dating shows don't mimic the realities of courtship

BY EMILY MAYER
THE JOHNS HOPKINS NEWS-LETTER

As college students, we spend an inordinate amount of time procrastinating and avoiding any and all worthwhile activities. Thus, when 2 a.m. rolls around and we have a choice between getting a good night's sleep or staring bleary-eyed at a cheesy reality dating show, we frequently find ourselves slumped over on the couch, clutching the remote and enjoying the latter. Unfortunately, not everyone realizes that these dating shows' portrayal of the dating scene is almost as accurate as a blind sharpshooter.

Actually having to endure the dating process can be embarrassing, confusing and depressing, often leading us to question why we even bother. Why then, do we love watching these late night shows that attempt to imitate the painful experiences of meeting that special someone? It's not a shock to realize that American's voyeuristic inclinations have caused reality TV ratings to soar. Furthermore, it has been proven psychologically that seeing other people in bad situations makes us feel better about our own sorry love-lives. Clearly, the clever executives realized that building shows around those real-life awkward moments with real people put into a game-show format would be the next big television product for public consumption.

But the truth is, for the most part, these shows feature contestants that are extremely attractive, from the Calvin Klein model look-alikes in the

tight black t-shirts to the tan, voluptuous women with breasts as fake as their pleather mini-skirts. Thus, the "realness" of those shows quickly becomes surreal.

One of the late night staple dating shows is called *Blind Date*, which is on the WB network at 2 a.m. As is implied by the name, strangers are paired up and sent on dates without having met each other. *Blind Date* is perhaps the most realistic of the dating shows because it doesn't focus completely on the aesthetics and, most of the time, the people involved do not like each other. Like most of these shows though, it of course has its moments in which it is unbelievable.

ElimiDate, which is another one of these dating game shows and one of my personal late night favorites, puts four suitors against one another in the hopes of winning the affections with the main guy or girl. In each half-hour episode of *ElimiDate*, we as viewers get to go along on the date to witness the interactions up close and personal. Three out of the four players will be eliminated periodically throughout the game, leaving them struggling to outlast their competition by flirting, charming and seducing. Viewers also get the opportunity to hear ridiculous and sometimes heartfelt comments of the contestants as they size up their competition and predict who they think will be the show's winner. *ElimiDate* is shot in cities all across the country and so every episode also offers a regional look at the world of dating.

Another show that is interesting to watch in a decline-of-Western-Civilization sense is *The 5th Wheel*, where five singles try their hand in a crazy game of high-speed dating. This is how the game works: Two guys and two girls are set up for a night out together in a fully equipped limo-bus.

Each player tries to impress and win the heart of their chosen mate. Just when they start getting along, a new player (always trashy and scantily clad) will be introduced as the "The 5th Wheel." Though this show has the chance of proving that big boobs or big muscles don't always win out over brains and morals, it instead reinforces the notion that all we look for in a lover is looks and a willingness to be shamelessly exploited for a few lousy Nielsen points.

With the wide array of these shows popping up on every network for us night owls to see, it is important to remember that there is nothing "real" about these reality shows, and in no way should they be used as a gauge in assessing one's own dating life. Trying to find someone who is worthy of spending substantial time with is a hard and often unfulfilling process that is not made clear by these shows. There is nothing wrong with watching them purely for entertainment purposes, for there is truly nothing more enjoyable than seeing how many guys and girls out there are complete tools with no social skills. Just make sure to remember that reality television is still just television, manipulated to gain the widest-ear of late night viewers. That, and those cans ain't real.

Saturday Night Live: The glory days of comedy are over

BY RON DEMETER
THE JOHNS HOPKINS NEWS-LETTER

As a lifelong insomniac, my obsession with *Saturday Night Live* began early, fourth grade to be exact. Since then, I've watched the program slowly decline year after year until it has reached its pitiful state today.

This year, as in the past few years, the show's stock is beginning to slip even further. *Saturday Night Live's* sketches are less engaging, the talent is no longer the cream of the comedic crop and the writing is stale.

In year's past *SNL* produced such memorable skits as Wayne's World, the Coneheads, the Blues Brothers and more recently the Ladies Man. Those skits were not only memorable, but the characters were marketable. Each of those sketches evolved into a full-length feature film.

Look at the crumby reoccurring sketches they have today, mainly Brian Fellows' Safari Planet, Mr. Peepers and Waké up Wakefield.

The only reoccurring sketches that seems half-way decent are the Bostonian Teen skit with Jimmy Fallon and Rachel Dratch and Mango featuring Chris Kattan. Brian Fellow is perhaps the most imbecilic sketch in the show's proud history. It consists of Tracy Mor-



SNL favorites Chevy Chase and Dan Aykroyd entertain in a classic sketch.

can you imagine making a movie out of this?

Mr. Peepers, where Chris Kattan acts like a simian, gets old after the third time.

The cast has clearly diminished in recent years. After losing, Will

Want to be a king of late night TV? Stay off of Fox

BY JEFF KATZENSTEIN
THE JOHNS HOPKINS NEWS-LETTER

I wouldn't be going out on a limb if I said that Carson Daly is a tool. I've heard it before and I think I'll chime right in with the chorus. We all hated him on *Total Request Live*, and if you've seen his new show on NBC, *Last Call with Carson Daly*, you probably hate him even more.

On *TRL*, Daly, although incredibly annoying to everyone but the hundreds of screaming teenyboppers who line the streets of Times Square, fits the role of the MTV host. Of course, that doesn't take much, as long as you can throw in words like 'phat' and 'sweet' every five seconds and grovel at the feet of any artist who visits. Unfortunately for Daly, he'll probably be using such words well into his thirties, when *Last Call* is cancelled and he's stuck at MTV like Kurt Loder.

Forget the fact that Carson Daly is a giant tool. I know it's hard, but for the sake of this article, please. The bottom line is that *Last Call* will soon join the ranks of such late-night television classics as *The Magic Hour* with Magic Johnson and *The Chevy Chase Show* with Mr. Chase himself.

Of course, by 'classics,' I truly mean 'miserable failures.' *The Chevy Chase Show* lasted only six weeks and *The Magic Hour* lasted a mere 12 weeks. This begs the question: What is it that makes some late-night comedy shows successful, while others disappear more quickly than a twinkie in Oprah's hand? Here are three rules that we've learned from the miserable failure of so many late-night shows.

Rule #1: Celebrity status means nothing: One thing that we've learned from the ever-growing graveyard of celebrity hosted late-night shows is that being a celebrity before your show starts is a bad, bad thing. To establish yourself as a comedian and late-night show host first is ideal. I was not personally privileged enough to watch more than one episode of *The Magic Hour*, but all I remember is Johnson dribbling a basketball (definitely not a good idea). The minute the audience saw Johnson as a basketball star and not a late show comedian (which would be during minute one), the show was doomed to failure.

Rule #2: Stay away from the Fox network: Although Fox has built itself up to be a true contender among major television networks, it still has miles to go in the late night department (and no, *X-Files* doesn't count). Fox has been home to *Mad TV* (is it even on anymore?), *The Chevy Chase Show*, *The Keenan Ivory Wayans Show*



COURTESY OF [HTTP://WWW.WAZY.COM](http://WWW.WAZY.COM)

Some people have what it takes to host a TV show. Carson Daly does not.

(lasting only one year), *The Magic Hour* and *The Sinbad Show* (lasting only nine months)

Rule #3: There's no substitute for talent: Hire all the writers you want, get a great band and great musical guests and pack the show with all the celebrity friends you have. In the

end, it won't cover up your obvious lack of talent. This is why *Last Call* will soon fail: Carson Daly simply isn't funny and is one of the worst interviewers on television. He isn't quick on his feet at all and his personality is dumber than Dan Rather's.

When will television executives learn these simple rules? Hopefully, the answer is never. The funniest thing to watch on television sometimes is just how bad some of these fledgling shows are. Meanwhile, as each late-night failure disappears, another celebrity with nothing better to do is walking into a FOX executive's office with an idea in his head. In less than six months, he'll be out of a job.



COURTESY OF [HTTP://WWW.ALLSTARZ.ORG](http://WWW.ALLSTARZ.ORG)

Late Show host David Letterman established himself as a late night host before hosting the show in its current incarnation on CBS.

and a few. I'm not saying that the cast's quality has dropped. I'm saying that it took a nose-dive off of a cliff and

I'm not saying that the cast's quality has dropped. I'm saying that it took a nose-dive off of a cliff and into a deep abyss.

had some bad years.

The new cast that moved in eight years ago had a small renaissance a few years ago. But the past few seasons have been hard times. Until Lorne Michaels takes drastic actions to change the show, it's not going to improve.

Saturday Night Live is a fixture in American culture. It will improve, and then it will digress once again. Is it fair to criticize them in an off year? Yeah, of course, it'll give them an incentive to do better.

However, I still do not believe the show will ever reach the heights it achieved in the late 70's through early 90's before the days of competing programming.

I don't think the show will ever again land an established headliner to join the cast, like they did with Billy Crystal in the mid-80's. However, they can nab a few up and coming comedians.

Now the show isn't all bad. Weekend update has its moments. Hammond's dead-on impersonations, specifically Al Gore, Bill Clinton, Rudy Giuliani, Sean Connery and Chris Matthews are tops in *SNL's* history.

Are the glory days of comedy over? Will *Saturday Night Live* never regain the prestige that it used to have? I would have to say yes.

FEATURES

Climbing Wall is peak of Rec. Center



SHANA DORFMAN/NEWS-Letter

Climbing may be uncomfortable, but it is great exercise when it's raining outside.

BY GINA CALLAHAN

THE JOHNS HOPKINS NEWS-Letter

If you're bored with your current workout routine or looking for an exercise regimen that will hold your interest, you may want to frequent the Recreation Center's climbing wall. One of the many amenities constructed as part of the new building, this wall is a substantial improvement over the wall in the old Athletic Center and has spurred a "mountain" of interest in rock climbing among students at Hopkins.

Students wishing to climb can visit the wall during several periods of "open climb" throughout the day. Before they are allowed to take to the wall however, they must obtain belay certification, proving familiarity with climbing techniques. For those with no prior experience, a belay class is offered to help prepare for the brief test of knowledge and procedure. The session, taught by student wall staffers, ensures that potential climbers can put a sit harness on, tie into the rope with a figure eight follow through, belay with an ATC belay device and that they know how to stay safe and keep their partner safe

while top rope climbing indoors. After taking a course to learn the basics, students must wait at least one day before becoming certified. In order to retain certification, students must climb at least once per semester.

In addition to offering courses and testing students, another component of the student-staffer job is the doling out of necessary equipment. Students receive harnessing and belay devices and, if needed, rental shoes before climbing. Rental shoes are provided free to students three times and beyond that, rental cards may be purchased for \$15 or \$40, offering respectively 20 uses and unlimited use during the semester.

So, once the paperwork is out of the way and you are in the right gear, you're ready to climb and to sweat. "It's a good workout," said sophomore Steven Schadler, president of the Hopkins rock climbing team. "And rock climbing is always interesting. It's not repetitive like running or lifting weights. Every route is different."

Junior Sarah Dashiells, a student-wall-staffer agrees that the physical activity is a rewarding and exciting one. "You can easily measure your

clean, it's a big deal." She also commented on the overall friendliness of the wall area which, coupled with

progress because maybe today you can do something that you weren't able to do the day before," she said.

Another inviting aspect of the climbing scene is social interaction. All students interviewed commented on the fun that they have with other climbers. Because top rock climbing requires that someone belay, or spot, the climber, the sport is one that requires constant social interaction.

"It's a social sport. Other people cheer you on," Dashiells continued. "There are different routes, and when someone finishes a route, and they do it

"good music," adds to the overall atmosphere.

It is in the spirit of this community component that the rock climbing team was formed last year. With 30 regular members, the team practices three days a week. Practices on Monday and Wednesday are held from 10 p.m. to midnight and the Friday practice runs from 2-4 p.m. The group is holding this year's first climbing competition on Sunday, Nov. 24 and encourages participation by anyone interested, regardless of experience level. "It's not super competitive," Schadler said. "There will be climbing categories for all levels."

Open climbing hours at the wall are 12-2 and 6-10 p.m., Monday through Friday and Saturday and Sunday 1-5 p.m. Belay classes are held Monday, Wednesday and Friday from 5-6 p.m. Certification takes place anytime staff is available. Those students interested in the climbing team's competition may request information by e-mailing jhclimbing@hotmail.com.



SHANA DORFMAN/NEWS-Letter

Indoor climbing requires a great deal of trust, so pick partners wisely.

Post-Bac's change the face of Medical Schools

BY GRACE H. HONG

THE JOHNS HOPKINS NEWS-Letter

After college, many graduates struggle to find the right career path. After pursuing different avenues, they may discover that they want to do something for which they did not take the appropriate courses in college. Facing a tough job market, many decide to apply to medical school. But for those who have yet to take their pre-med requirements like Organic Chemistry, more and more universities, including Johns Hopkins, are offering Post-bacalaureate programs. Between one and two years in length, these programs allow college graduates to fulfill all pre-med courses they did not take in college, before they apply to medical school.

This growing trend is taking the world of medical school admissions by storm. Medical schools are accepting more and more students from "non-traditional" backgrounds, like those who are not fresh out of college. These "non-traditional" students have not applied to medical school right after receiving their bachelor's degrees for a variety of reasons.

The Post-bacalaureate Premedical (post-bac) Program at Johns Hopkins University is designed to give its members the necessary requirements and experiences needed to gain entrance into medical school. It is designed solely for students who have not completed their premedical requirements during their undergraduate studies, i.e., a year of biology, chemistry, organic chemistry, physics and calculus, including labs. In fact, the majority of the 29 students enrolled in the program were liberal arts majors who had not taken many science courses or those who had pursued a different career path before deciding to become a doctor.

Post-bac student Ally Parnes, who majored in entrepreneurial management at the University of Pennsylvania, always wanted to become a doctor but chose an economics major and did not take premedical classes in college.

"I thought that perhaps I'd narrowed my career search too early, and that an education in business would be a good foundation for any career I ended up choosing," she said.

She ended up reverting back to medicine, and thus applied to the

Hopkins program to fulfill the necessary science requirements.

One of the prerequisites of the Hopkins program is that entrants have an undergraduate degree. Some of the post-bac students, however, have done graduate work well beyond a bachelor's degree.

Kathleen Bronson, a post-bac student who graduated from Villanova, worked as a Surgical Critical Care nurse at the Johns Hopkins Hospital and gained practical medical experience before joining the program. Her work inspired her to join the post-bac program in pursuit of becoming a physician. She feels she has made the right choice.

"It is a huge [gamble], giving up a steady and rewarding job, to go to school full-time and accumulate debt and having the risk of applying to medical schools. But I am so happy that I did this and know that I am learning so much," she said.

The program is directed by David Trabilsy, a former Johns Hopkins School of Medicine Admissions Director and Assistant Dean. Trabilsy designed and instituted the program at Hopkins in 2001, making it one of the newer post-bac programs in the country. It is quickly gaining recognition, however, as indicated by the increasing number of applicants.

Candice-Carmel Blagmon, a post-bac student and graduate of U.C. Berkeley, chose the Hopkins program over the similar ones at Harvard, Columbia and the University of Southern California because the Hopkins program is "the most structured and close-knit." One of the biggest incentives of the Hopkins program is the personal guidance provided by Trabilsy and Candice Kidwell, the program's coordinator. Many post-bac students agree that the duo's guidance and support is what makes the Hopkins program exceptional.

"Candy and Dave are great advisors and they are very understanding and proactive. Candy even invited me

entire program to her house for a crab feast! And Dave even makes personal check-in phone calls occasionally. You really feel cared about," said Blagmon.

Kidwell also displays the camaraderie of the entire program.

"I am personally very proud of each and every one of the students selected to the Hopkins Post-bac Pre-med Program. It is truly a privilege and pleasure to know these 'future physicians.'

Another plus of the Hopkins program is that Hopkins offers a multi-dimensional program, beyond just the course requirements. The post-bac students participate in medical tutorials at the Johns Hopkins Hospital and they also have monthly post-bac dinner meetings with guest speakers, designed to provide more information and discussion concerning the medical world.

The requirements for gaining entry into the program are as rigorous, if not more so, than gaining entry into the Hopkins undergraduate school. The admissions committee usually only accept applicants who are most likely to get

into medical school after completing the requisite courses at Hopkins. This means their undergraduate and any graduate records must be excellent. The average undergraduate GPA of the two classes (2001 and 2002) of post-bac students is well above a 3.5. The admissions committee also looks at the applicants' SAT, ACT or GRE scores while making their evaluations.

However, every pre-med student knows that good grades alone don't guarantee medical school admission. Therefore, to be considered for the program, the post-bac applicants must have had extensive experience with the medical world, enough to prove that they really, really want to become doctors. During the required interview with the admissions staff, they must further display their knowledge, and genuine interest, concerning the medical career.

"Besides a successful academic record, we look for well-rounded, talented, compassionate and motivated applicants who not only articulate their passion to want to become doctors, but in many cases have 'tested' that desire," said Kidwell.

So once accepted, how are the post-bac students handling the Hopkins' grind of pre-med courses? Though some undergraduate students blame post-bac students for raising the average grades on exams, and thus shifting the bell curve, the post-bac students do not find Hopkins science courses to be easy. Parnes, who took some of the pre-med courses over the summer like many other post-bac students thought, "The summer session was much more difficult than [she] anticipated due to the extremely accelerated nature of the classes."

"The classes are very intense and while I knew [they] would be very challenging and time-consuming, I didn't realize the large amounts of time that would be required. I now feel that all I do is study," said Bronson. Blagmon, when asked for her study tips, said, "I used to go to the library, but apparently that is the hip hang-out spot for all the cool Hopkins scholars. So now, I just stay home, unplug the TV and phone, and study."

To sum up the merits of the Hopkins program, post-bac student Sam Damren, a philosophy major from De Paul University, explains, "The unique character of a post-bac program is that it allows students to augment their formative education and creates a very well-rounded academic experience. Even if I realized during my undergrad studies that I wanted to pursue medicine, I would still elect to apply to a post-bac program because it grants me so many more opportunities to investigate the field without compromising the attention I would otherwise necessarily allocate to my other academic studies and graduation requirements." Hear that, undergrad pre-med students! Devoting undergraduate work to liberal arts and opting to attend a post-bac program after graduation is a viable alternative for all undergraduate students who desire to become physicians.

Check <http://www.jhu.edu/~postbacc> for more information about the Hopkins Post-bac Pre-med Program.

Record and Tape Traders hits the spot



SHANA DORFMAN/NEWS-Letter

A customer enjoys the sweet sounds of music at a listening booth.

BY ANNA LEIST

THE JOHNS HOPKINS NEWS-Letter

It is often remarked that there is nothing fun to do or nowhere fun to shop around school. Granted, we may not live in the most lively college town in America, but if you open your eyes to the quaint surroundings known as Charles Village, you'll discover there are some pretty awesome places to check out, only steps from campus.

One of these places is Record & Tape Traders, located in The Homewood, next door to Ruby Tuesdays. When you enter this shop, you're confronted with a very chill, inviting environment. The surprisingly friendly staff will help you with just about anything. Even more, this is a really fun shop!

This store carries CDs/DVDs/VHS for just about any band you can think of, and if they don't have what you want, they'll get it, new or used. The store itself even carries vinyl's and some hard to find CDs. As an independent store, they receive some recordings only released to these kinds of stores (e.g., Weezer's new release, *The Lion and the Witch*).

One very cool thing about Record & Tape Traders is that they'll let you listen to any CD in the store before you buy it! So, there's no longer the problem of spending a load on CDs and then discovering that they suck.

Also, if you become a club member at the store, not only do you get some good savings, but you can return any CD you've bought within two weeks if you decide you don't like it. The store offers 10 percent student discounts on Mondays and \$1 off all new/used CDs/DVDs on Wednesdays.

If you can't find what you need, Yodelin' Pig, a subsidiary of Record

& Tape Traders, is there to search all over for your request. On their business card they list, "Rare & Out of Print & Promotional CD's, LP's, 12", 45's, Pic Discs, Cassettes, Videos, T-shirts, Radio Shows, Posters, Rock Toys, Rock Books, and Autographs," as some of the things which they can dig up upon request.

You will be surprised by the wide variety of music tastes featured throughout the store, even local bands and international bands can be found.

In fact, Record & Tape Traders is a huge supporter of the local Baltimore music scene. They feature CDs of some of their employee's bands alongside numerous other Baltimorean bands. Also, they occasionally feature local bands which they believe might make it big in collaboration with the HFS radio station.

You can also sell your old CDs and DVDs at Record & Tape Traders for pretty good prices, depending upon what you are selling. They'll give you 20 percent more for your CDs if you accept store credit in place of cash.

They carry a variety of specialty tobacco products, including specialty supplies such as Ready Clean detoxifier. Be sure to check out the selection of incense in this store—there's a huge selection at really nice prices. Also, Record & Tape Traders is a licensed TicketMaster location.

Record & Tape Traders is an awesome find in Charles Village that you definitely don't want to miss. This store, which has been around Baltimore for 20 years, caters to a number of Hopkins students, and actually employs some of them as well.

Record & Tape Traders is open seven days a week (Mon-Sat 10-9 p.m., Sun 12-6 p.m.) and located just off campus.

Ping Pong serves it up

BY TIMA BUDICA

THE JOHNS HOPKINS NEWS-Letter

It's Johns Hopkins' number one ranked sports team. No, it's not lacrosse, but rather the official JHU table tennis team, otherwise known as "ping-pong" to the common man. Most people have little idea that Hopkins has a very competitive table tennis team that is one of the tops in the country. But the first rule of thumb is never to call it ping-pong; it's always table tennis. With over 150 members, it's the largest collegiate ping-pong club in the nation.

"One of the biggest misconceptions of our club is that only good people can play," says junior Grant Roch, club president and organizer.

From recreational beginners to extremely talented competitors, there's a place for everyone.

The club is designed for people to have fun. Table tennis is a sport that anyone can play. Our goal is to introduce table tennis to as many people as possible," says Roch. Table tennis offers openings to all students both undergrads and grads who are interested in learning how to play the game or for those ready for competition.

Team practices are held in the Rec Center offering a variety of services and wide-ranging opportunities that give players the chance to improve their skills and techniques. A new ladder system has just been established that allows people to compete for a ranking within the school and move up or down depending on how well they do. For the most part though, practices are just for fun—it's a chance to play with fellow teammates and friends. "We're enthusiastic about the sport, but don't live or die by it... the club encourages anyone who is interested in playing to give it a try—we [even] have paddles that people can borrow," says Grant Roch.

With its long list of credentials and motivated participants, this team has gained widespread fame. The team members, coaches and leaders all have fun and work hard to bring the sport of table tennis to the Johns Hopkins student body. Even though it is overshadowed by other so-called "real" sports, the table tennis team is actually one of the most impressive sports teams on campus. It's definitely worth checking out; you'll be thoroughly impressed whether you play the sport or not.

FEATURES

HOT AT HOPKINS

You step into the shower and the steam rolls off your back, raising the temperature more degrees than you can handle. Is this you or your friends? E-mail: HotatHopkins@jhunewsletter.com



Post-Bac Godfather

Name: Mohamad Bydon
Astronomical Sign: Taurus
Year: First year
Major: Post-Baccalaureate

This week, Hot at Hopkins dives into the world of the other fresh meat: Post-Bacs and Grad Students. Mohamad, who hails from Michigan, is currently hard at work as a post-bac, preparing himself for the rigors of medical school. Before long, he'll be entering a fabled world of high insurance premiums and HMO's.

"Outgoing and friendly", Mohamad loves socks, all kinds. When working on his chem lab, he listens to Led Zeppelin III and for additional inspiration watches *The Godfather*.

Even though Mohamad hasn't

gotten into medical school, he's already done his fair share of "rounds." He is quite the frequent dater, and had his best and worst dates with the same girl. "The best date may be beyond the scope of this *News-Letter*." But he was willing to share his worst: "I was thirsty, so I asked [my date] for some water. She got a bottle and poured it all over me and said, 'Is that enough?'" I guess Mohamad was just getting to hot for her.

Currently dating, Mohamad loves it when his girlfriend "ties knots with her tongue." This guy knows his anatomy. So if you're having trouble with Orgo, don't hesitate to ask him.

Year: Second year of graduate study
Department: English

When going through high school and college, people who love to read often dream of becoming those white-haired geniuses at the front of the room called English professors. Few, though, are actually prepared to handle the rigor of intense study, where dissertation topics find more hidden meanings in the color red than you could imagine.

Grad student and New Mexico native Natalie Baggs is one of the few who have taken the plunge into this world where texts are examined more closely than J-Lo's bust line.

When it comes to dating, she is definitely not a traditionalist. "I think the best dates are not dates at all. Like, I've had some pretty romantic trips to the grocery store, no lie." Attention all customers: foreplay in aisle seven. She's also not a fan of pickup lines, so keep them in the closet.

Natalie offers a "sparkly" attitude and believes that her dog, Harriet, "would say I'm even celestial." When out on the hunt, she looks for "smart-ass boys that turn out to be sweet." Oh, we've got plenty of those.

When not reading, you might find Natalie doing yoga or knitting. If being an English professor doesn't work out, Natalie has a backup plan: to become a "beauty editor for a fashion magazine." Of course, a job like that doesn't require one to be able to state the thematic continuities in the complete works of Ernest Hemingway.



Luscious Lolita

Name: Natalie Baggs
Astronomical Sign: Libra, with Pisces rising

Beirut isn't just a town in Lebanon

CONTINUED FROM PAGE B1

BATTLESHIP

BEIRUT

This game, a combination of the classic Milton Bradley board game and Beirut, is a good game for any heavy-drinking, hard-swearing sailor. A huge rectangle of plastic cups at both ends of a Beirut table form the grid for each side's battleships, arranged any way they want.

Just like in the game, a destroyer equals two cups, submarines and cruisers are three, a battleship is four, and a carrier is five. Each cup has a little bit of beer in it, but the cups that represent ships are filled all the way.

The object of the game is to figure out where the battleship cups are and to aim for them first, operating on the theory that it is fun to yell out, "Direct hit!" and also that the more beer you make your opponent drink, the worse their aim will get, and you will be master of the high seas. Arrr.

GEORGE

This is a good get-to-know-you kind of game because if you don't know everyone's name before you play, well you probably still won't at the end either if you've been doing the required drinking. But somewhere in there, for a fleeting moment you will know all your neighbors' first and last names and there will be world peace.

Everyone sits in a circle and goes by their first or last name, except one player who is designated as simply, "George." Inevitably someone will ask who the game is named after. Feel free to make this person drink. Someone begins the progression of going around the circle calling other players by only first names or only last names. George is the only one who can switch it, which he or she does simply by calling out a last name instead of first and vice versa. If someone messes up, they drink and switch seats, and then becomes the name of the seat just vacated. As the game progresses this gets pretty confusing, since the seat keeps the name of whoever sat there from the beginning. Oh yeah, and also because you're drunk.

people. Someone spins a quarter in the center of the table and then calls out another player's name. This player then flicks or backhands the quarter toward another player's beer can or "goal." Each player can block their goal by wrapping their hand around the front of their can with only their pinky and pointer fingers extended in a kind of devil horn's gesture. If scored upon, you drink and then spin the quarter. If you don't make the shot, you drink and spin again. The quick reaction and sudden movement that go with this game can make for some cans getting knocked over. This is tantamount to starting a huge hockey brawl and naturally, you sit in the "penalty box," where you must chug an entire beer for such unsportsmanlike conduct. Happily, however, no one has ever lost any teeth in this game. Yet.

MENISCUS A.K.A SINK

THE BISMARCK

This game is an import not from Germany as would make sense, but from Wesleyan College in Connecticut. Being brainy college kids more than nihilists, Wesleyanites changed the name to Menicus after that chemistry lab phenomenon involving fitting more liquid into a container than is possible. It involves something called cohesion and would require me to understand science in order to explain it, so I won't. All you need to know is that Menicus also involves a liquid (beer), a container and trying to fit more beer into the container than is possible. One small cup or double shot glass is floated in a larger cup or bucket filled with beer. Each



NINA LOPATINA/NEWS-Letter

A little booze will get rid of all your inhibitions in no time at all.

player goes around the circle pouring beer into the smaller floating cup. The person who sinks it, drinks it. The strategy is to pour a lot of beer into the cup so that the people next to you will have to execute difficult-to-do teensy tiny pours. Who knew science could be so much fun?

BEER HUNTER

This is the best game in the world. An import from the Great White North of Canada, it is essentially a game of luck. Several cans of beer are placed on a table and one is shaken up very, very vigorously. Everyone closes their eyes and takes turns mixing it in with the other unshaken beers until no one knows where the rocket can is. Each player takes turns choosing a can and opening it. If it doesn't explode they drink the whole thing. The pure genius of this game though, is that the beer can't be opened away from the player's body. They must hold the can to their head thus insuring that if they do get the shaken can, they will get a wet-head. This, I assure you, never gets old. It is hilarious every time.



BEER HOCKEY

If you like beer and if you like hockey, and let's admit it they kind of go together, boy, are you in for a treat. Although there is no ice involved (although I'm sure it could be worked into the game in some way) this is probably the safest way to play hockey while drunk. You need a quarter, beer cans and people. Don't forget the

Making fools of themselves for charity



PHOTO BY ELEKTRA CARRAS/NEWS-Letter

Last Friday, a bevy of fraternity boys made fools of themselves for a good cause. Alpha Phi's third annual King of Hearts competition raised over \$2,000 for Cardiac Care and Margaret Brent Elementary School.

For their charitable endeavors, the Johns Hopkins chapter was voted the most philanthropic of Alpha Phi's 200 chapters, according to Alpha Phi sister Tiffany Darabi.

Acts included an evening gown competition and a musical number, as shown in these photos.



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FEATURES

For ribs and taxes, try Lexington Market

BY IVERSON LONG
THE JOHNS HOPKINS NEWS-Letter

Picture yourself in a boat on a river. With tangerine trees and marmalade skies. Or better yet, picture yourself having your taxes done while eating an assortment of foreign cuisine, listening to live jazz, all with a family of elephants. Now maybe you've already done this in some sketchy room, but chances are it wasn't free, and it wasn't on the top of the list of things you just had to do with your parents when they came to visit.

You can find the above experience at Lexington Market, a good place to get out of the Homewood bubble. Celebrating its 220th Anniversary this year, this jewel helps Baltimore hold on to the first C in Charm City. Founded in 1782 on a land grant from Revolutionary War hero John Eager Howard, from whom we also get a couple of our cherished street names, the market started out as an open air market for farmers to congregate their buggies and sell their produce and meat once a week. Two-hundred twenty years later, the market has evolved into the "world famous" structure it is today, a mall-like two-story building packed with food and gift kiosks representing the far corners of the world and the city.

The signs wage a pleasant assault on the eyes and leave them teary from laughing at the unique and often witty



JEREMIAH CRIM/NEWS-Letter

names assigned the various food items. A few noteworthy titles: Health Choice: Caribbean and BBQ Chicken, Pit Beef, Steamed Vegetables, Spare Ribs; Sausage Master; Polack Johnny's; Panzer's Delights; Baltimore's Best Crab Cakes — like Bo Derek, it's an easy 10 and Mount Olympus. The gastronomic party is not the only one on this block. The market has a tax service in the building and a second-floor eating area overlooking the stage for live jazz, blues and R&B groups performing

on the weekends.

So where do the elephants come in, you ask? Lexington Market hosts annual events, including the celebrity crab Preakness race, a chocolate festival and, most interesting of all, it marks the end of an elephant parade run by Barnum and Bailey's Circus. Elephants journey through the city from the circus tent to the market, where they devour a vegetarian smorgasbord on a raised elephant buffet, much to the delight of the crowd.

Even if you're not riding on your friendly pachyderm, it is still relatively cheap and easy to get to Lexington Market. Take the school shuttle from Shriver to Penn Station, drop \$1.35 on a light rail ticket to the Howard Street stop, and you're there.

The locals are proud of their neighborhoods in Baltimore. The trip has value in addition to the market. For the curious, a Planned Parenthood center is nearby. There is also a bevy of different shops to pick up a Saturday fix of weaves, cell phones, pagers and sandwiches. Try Dr. Love Jones' gift shop, which puts Charles Village shops to shame and offers trinkets very appropriate for the college experience.

Gold Rockin's subtle about its contents, and can be found right next to Wig Center. And if you're really broke, check out 99 Cents The Limit. All this and more under the shadow of the Hutzler Brother's building, a '50s style futuristic tower that makes the Hutzler look like an AMR study lounge.

On your way into the market, pick up some fake Burberry from the cart on the street, smile at the guy selling socks and incense, and enter this center of Baltimore culture and history that cannot be found elsewhere. Though the market area may not be the most flourishing commercial area that it was in its heyday, it is nevertheless the best place to read the true pulse of the City.

It is open from 8:30 a.m. to 6:00 p.m., Monday through Saturday.

Johnny Rockets won't empty your pockets

BY ERIN SIMPSON
THE JOHNS HOPKINS NEWS-Letter

I love the Inner Harbor: good times with good friends and lots of good food. That is, of course, if you plan ahead. The Harbor Place boasts some of the finest dining Baltimore has to offer: California Pizza Kitchen, Cheesecake Factory, City Lights Seafood, Phillips, and that's not to mention some of the longest waits. Fine dining in Baltimore requires planning — planning or an hour and a half to kill.

But what college student has time to plan for a full-blown dining extravaganza? Not I, that's for sure. Between cheering on my hall mate Bryce as he suffered broken bones for the sake of spaghetti (Bridge Building Competition, for all you non-engineers) and showing a cappella solidarity with my 'Pods at the Vocal Chords concert, I was surprised I found time to drag five friends to the Harbor!

So, in the spirit of celerity (and mainly because I had five starving students on my hands), my band and I traveled a little off the beaten dining path and found ourselves in the Light Street Pavilion Food Court. But this is not your ordinary McDonald's and a Pizza Hut. Besides boasting the celebrated City Lights Seafood, Phillips and Capital City Brewing Company, the food court offers a full culinary tour, from the ethnically varied Greek and Thai establishments.

But what self-respecting group of Hopkins students treks all the way downtown just to eat in a shopping mall food court? Not I, again I say. Nestled unassumingly between Phillips Seafood Buffet and the Vaccaro's cookie cart (of which I consumed some samples) we discovered good old-fashioned Johnny Rockets, a collegiate dining tradition.

This little 1950s-style diner, reminiscent of drive-up hamburger joints and waitresses on roller skates, serves up some of the best burgers and shakes Baltimore has to offer. Sparkling chrome countertops and pressed white uniforms glisten just like the blanket of cheese on those ooey-gooey chili fries.

I was already well acquainted with this heart-attack heaven (there are two near my hometown, including one about half a block from the Gap and restaurant where I worked), and knew this would be the perfect place to satisfy my hungry crowd.

The menu is famous for its burgers and fries, complete with

chili, cheese or any topping you so desire. The malts and milkshakes are churned fresh right before you — that is, if you opt for one of these creamy concoctions over an authentic soda fountain Vanilla Coke (no cans here!). Johnny Rockets offers a variety of non-beefy entrees as well, including crispy chicken tenders, good old egg salad sandwiches and Nathan's hot dogs.

But calorie counter beware: This grub hails from the days before cholesterol counts. Our table looked like a regular Crisco commercial, but even the health conscious cross-country biker and marathon runner among us didn't seem to mind.

Teresa happily devoured her long desired cheeseburger, while Meredith condemned her chili cheese fries as "a heart attack on a plate" between mouthwatering bites.

Johnny Rockets, though a quaint little blast from the past, has managed to jet into the 21st century. Right next to their "Smokehouse" bacon cheeseburger, Rockets offers "Streamliner" veggie burgers, grilled chicken sandwiches and even a garden salad (which for me translated into lettuce and ketchup, but that's another story). The health-conscious eater can also substitute a lean turkey patty in any of the burger choices.

Even the strapped-for cash-college student can appreciate Johnny Rockets' 1950s-era prices. A burger, no matter what you may want to top it with — eggs included — weighs in at about \$5; not bad for one-third of a

pound of meat.

Sides, like those heavenly onion rings and chili cheese fries, cost about \$3; shakes and desserts between \$2.50 and \$3.

Johnny Rockets is a great Baltimore food find, but not for its rare or localized cuisine. You can find Johnny almost anywhere across the country, and you can stop in for a quick bite next time you're in Kuwait or Cancun. What makes Johnny Rockets stand out from every other burger joint in town is its nostalgic reminders of a time long gone.

Waiters cook each dish made to order, hand churn milkshakes and malts and even pour the ketchup at your table!

So whether you are in the mood for some good old time grub, or even if you just like spinning around on the red vinyl barstools, plucking straws from the authentic glass jar as you listen to the nickel jukebox croon out the King, Johnny Rockets is the place for you. If not, hey, the Vaccaro's stand is less than 10 feet away.

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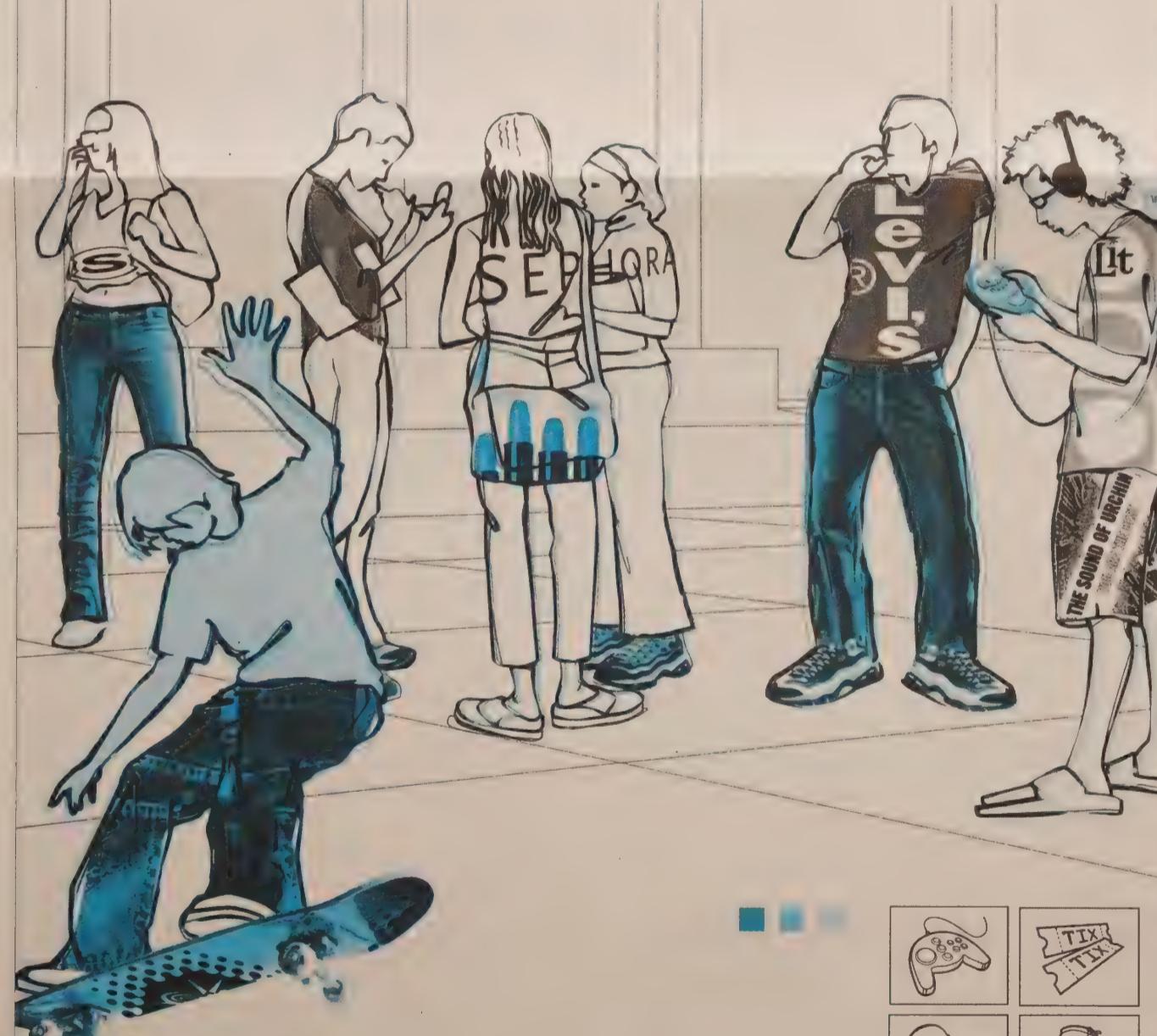
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ARTS & ENTERTAINMENT

Culture Show 2002 receives poor audience reception



JOSH, a cultural dance troupe, wowed the audience with a smart blend of hip-hop and Indian dance.

BY GAVIN BARNHARD
THE JOHNS HOPKINS NEWS-Letter

The cover page of last Saturday night's Culture Show 2002 program proudly proclaimed the Bob Marley lyrics, "One love, one heart, let's get together and feel all right." That's the philosophy behind the festivities that constitute CultureFest at Hopkins; it is meant to unite students of various

ethnic backgrounds in an annual celebration of diversity. The Shriver auditorium was nearly filled on Saturday night, as students flocked to see performances by various ethnic and dance groups on campus.

In retrospect, the event had its ups and downs and was only partially successful in creating the sense of unity and togetherness originally intended. Part of the purpose of CultureFest is to

educate students of the traditions of the various cultures present here at Hopkins. The audience, however, mainly consisted of students who were simply friends of the performers, often of the same ethnicity. The Culture Show did little to attract viewers whose ethnicity was not represented onstage. That is, it seemed that few people attended solely in order to get a taste of the cultural diversity on campus and

learn about the practices of these various cultures.

The night began with an act that represented all of the performing groups in the program. Choreographed by Jennifer Saito, the opening act was organized shortly before the Culture Show in several last minute rehearsals. Although the idea of introducing all of the performers at the start of the show was a good one, the resulting performance was unpolished and lacked the feeling of excitement it should have provoked.

Had the choreography been taught in a timelier manner, the performance might have been more coordinated, thereby garnering more enthusiasm from the audience.

The rest of the event consisted of a wide range of acts, differing in number of participants, music styles and, most importantly, audience reception. Interspersed between the larger performing groups, soloists took part in cultural demonstrations as well.

Pomin Yeung played a Chinese instrumental piece using the Er-Hu, a two-stringed instrument developed by tribal folk in northern Asia. The piece, entitled "Twin Springs Reflecting the Moon," was a somber ballad played with marked emotion and sincerity by Yeung. The next soloist, Preeti Balakrishnan, displayed equal talent in her performance of an Indian dance called "Thilana." Her stiff, rhythmic movements were obviously the product of much rehearsal. Finally, Jennifer Saito performed a Chinese dance titled "Dai Girl," in which she fluttered and floated gracefully across the stage, relying on both facial expression and footwork to portray a girl of the Dai minority group in the Yunnan province.

Unfortunately, the three solo performers were probably the most under-appreciated acts of the night.

Unlike other more large-scale performances, these acts were not meant to rouse the crowd; they were geared primarily towards displaying time-honored cultural traditions, which the audience seemed to have difficulty embracing. This is not to say that the performers lacked talent in any way. Rather, it is a reflection of an audience unable to maintain interest in more singular, long-established expressions of culture. Attendee Nina Halidipur commented that dances like Balakrishnan's "Thilana" require "a great deal of skill that comes only from a lot of practice. I think it's really hard for people watching to pay attention to all of the subtle, intricate details that go into a performance like that."

Other more crowd-pleasing acts included consecutive performances from Lambda Phi Epsilon, JOSH and the Ladybirds. Members of the

Lambda fraternity performed a step routine complete with the unique use of classroom desks and wooden sticks for sound effects. They were impressively synchronized and had clearly spent much time learning their routines. The Lambda boys were followed onstage by the ten female members of JOSH, Hopkins' newest all-girl cultural dance troupe. Wearing flashy black and red costumes accompanied by gold jewelry worn about the head, these girls wowed the audience, smartly blending hip-hop and Indian dance together. Afterwards, the equally compelling Ladybirds took the stage, led by student choreographers Chrissy Allen and Jessie Parsons. Their moves were skillfully choreographed to a medley of beats taken from samples of music from both Michael and Janet Jackson.

The program also included an interesting demonstration of Soo Bahk Do, the oldest form of Korean martial arts. The audience was engrossed as the two students onstage lunged at each other in an artificial display of aggression, cheering after each round of blows. The crowd's enraptured involvement during this performance was oddly unsettling. I couldn't help but wonder if they were exhibiting a lack of ability to take the martial arts presentation seriously. This was certainly not the fault of the performers, who remained solemn and poised throughout. Rather, it was another confirmation of the audience's striking incapacity to honor the oldest, most classical forms of cultural traditions.

In this respect, despite a multitude of very talented performances, Culture Show 2002 unfortunately failed in attempting to bridge the gaps between mutually unfamiliar cultures.

New Potter film evokes mixed emotions

Anyone who knows me knows that I love Harry Potter. I've read all four of J.K. Rowling's books, devouring the fourth 700-page monster in one 24-hour period. I rushed to the theater to see the film adaptation of the novel that started it all, *Harry Potter and the Sorcerer's Stone*. Needless to say I was more than a little excited to be living in Gildersleeve last year, which sounded like it belonged in the whimsical halls of Hogwarts School of Witchcraft and Wizardry.

And I'm not the only one who's fallen under Harry's charms. The courageous young wizard is the perfect hero for young and old alike. He's spunky, lovable, caring and certainly never boring. Rowling works magic with the pen; the second book in the series, *Harry Potter and the Chamber of Secrets*, alone sold over 42 million copies worldwide. Harry's big screen debut garnered \$317,557,891, making it the eighth top-grossing movie of all time. Rest assured that "muggles" everywhere will be lining up well before show time in anticipation of his next movie adventure, to be released next Thursday at midnight.

I'm sure I'll venture to Towson next weekend for this much-anticipated sequel film; after all, I've only been looking forward to it for over a year now. At the same time, I think

that it will be a bittersweet experience. First, *Chamber of Secrets* marks the unexpected finale to a brilliant acting career. Richard Harris, who plays the sage headmaster at Hogwarts, Prof. Albus Dumbledore, succumbed to Hodgkin's disease on Oct. 25 at the age of 72. The Irish actor, twice nominated for an Academy Award, became a star in 1963's *This Sporting Life* and is also remembered for roles in *The Field*, *Camelot*, *Patriot Games* and *Gladiator*, among others. Twice divorced, twice

bankrupt and twice read last rites, he had a reputation for being a notorious wild man off screen, but nonetheless blended perfectly into his role in the Harry Potter films.

Also, though I thought the first Harry Potter movie was highly entertaining and generally faithful to the book, there is no denying that it fell short of its literary counterpart. Sure, it had a fabulous cast, including newcomer and Harrylook-alike Daniel Radcliffe as well as more seasoned vets like Harris, Dame Maggie Smith and Alan Rickman. Yes, the special effects were awesome beyond belief, creating the glittering eye-candy that is the magical Hogwarts School and bringing to life the high-flying intensity of Quidditch. Yet some

how, the characters could never be as rich, nor the effects as brilliant, as they were in my imagination when I read Rowling's original masterpiece. I suspect the same will hold true with the *Chamber of Secrets*.

Perhaps what upsets me most is the increased tendency to merchandize and market movies, a tendency which is extremely evident in the case of our wizard friend. An eBay search turned up no less than 15437 items related to Harry Potter. Certainly a few of these

include the movie DVDs or the boxed set of books, but the vast majority are gadgets and gizmos designed to turn Harry into

a household commodity. You can get clothing of all varieties, games, puzzles, jewelry, figurines, posters, bedding, trading cards, holiday decorations, video games and even Jelly Belly's rendition of the infamous Bertie Bott's Every Flavor Beans, which include such tasty delicacies as booger, sardine and vomit.

This phenomenon is not unique to the case of *Harry Potter*. Since I began editing for Arts & Entertainment, I've received a lot of promotional mail designed to induce favorable reviews. So far, I've collected a long-sleeved shirt for Knockaround

Guys, a magnetic Reese Witherspoon changeable doll for *Sweet Home Alabama*, a *Jackass* barfbag, many Jackie Chan masks for *The Tuxedo*, a *Lilo & Stitch* beach ball, *Formula 51* coasters and lewd door hangers compliments of *The Rules of Attraction*. (This is only a partial listing, mind you.) *Harry Potter* is only following the current trend with movies, that is to compete to prove Madonna right when she sang, "We are living in a material world..."

This fact is especially depressing, however, in relation to the Harry Potter franchise. Unlike many other stories, Rowling's books deserve attention in their own right without all these bells and whistles. After all, they are good enough to rank on many required reading lists in middle schools around the world and controversial enough to have landed on a lot of banned book lists, too. This merchandizing detracts from her work; *Harry Potter* is meant to be read and imagined, not watched and played with.

Will I see *Harry Potter* and the *Chamber of Secrets*? Yes. Will I like it? Probably. Will I get some Harry Potter commodity for Christmas? Maybe. More than slick Hollywood productions or Harry Potter collectibles, however, the adventures that Rowling's next book will inspire in my own imagination are what I look forward to the most.

COURTNEY RICE
STATE OF THE ARTS

Justin Timberlake is Justified in his solo effort

BY NOREEN OKARTER
THE JOHNS HOPKINS NEWS-Letter

In his solo debut album, *Justified*, Justin Timberlake says "Bye, Bye, Bye" to 'N Sync's boy-band sound and proves he can make hits all on his own. *Justified* confirms that Timberlake is not the typical teen heartthrob with good looks and manufactured dance moves, but rather is capable of creating music that defines his own artistic sound. His al-

bum demonstrates his progression as a talented vocalist and establishes his credibility as a serious solo artist.

Justified, released on Nov. 5, offers a very urban and R&B vibe that abandons the pop and dance tunes to which most people are accustomed to hearing Timberlake's voice, so don't expect to hear many songs from this album in the dance clubs. In fact, the first single released, "Like I Love You," which Timberlake performed at the 2002 MTV

Video Music Awards, is the only track that is closest to carrying a pop, dance feel. This can be attributed to the fact that some of hip-hop's top producers helped out on the album. The Neptunes, who produced and co-wrote seven of the 13 tracks, contributed to provide great beats with dance numbers like "Señorita,"

a fun song that shows Timberlake's amazing skill in singing falsettos, "Like I Love You," featuring the rap group Clipse and "Rock Your Body." The other Neptune-produced tracks, such as "Let's Take A Ride" and "Take It From Here," offer a more relaxed and mellow feel. Timberland, another top hip-hop producer on *Justified*, who has created hits for artists like Aaliyah and Missy Elliot, produced four of the album's tracks, including the dance track "Oh No" What You Got" and "Right For Me," which has a very Southern and country sound.

The album's up-beat tracks are balanced by slow ballads, such as "Still On My Brain" and "Never Again," which is co-written and produced by R&B singer Brian McKnight. Probably the best song on the album is the ballad "Cry Me A River," which will be the second single released from *Justified*. The track was produced by Timberland and is rumored to be written about Timberlake's relationship with ex-girlfriend Britney Spears. This ballad is not a sappy confession of love, but rather expresses anger with lyrics like "The bridges were burned/ Now it's your turn to cry/ So cry me a river."

The best feature of *Justified* is Timberlake's vocals. Timberlake, who composed the vocal arrangements on

every song, demonstrates his talent with impressive vocals that display his ability to really hit the high notes and woo listeners with his soulful and penetrating voice. It is evident from each song, all of which Timberlake co-wrote, that the lyrics are heartfelt and meaningful. His vocals seem reminiscent of Michael Jackson's voice in his first solo effort, 1978's *Off the Wall*. Timberlake's vocals are also similar to some of today's R&B artists, such as Usher.

Justified also shows Timberlake's growth into manhood. All the songs illustrate his comfort with his identity and image. This album proves that Timberlake is strong enough to take risks in not making his debut album with the pop and 'N Sync sound that his fans are used to. Furthermore, the lyrics are more mature, often hinting at a new manly, sexual persona rather than his boyish image from 'N Sync. In the Timberland-produced song "(And She Said) Take Me Now," which features vocals from Janet Jackson, Timberlake sings "I feel good to you/ You try to hide it/ But I can tell by the way you push up close to me."

With *Justified*, Timberlake proves that he has a promising career as a solo artist and has an incredible amount of talent independent of 'N Sync. This album is definitely worth buying.



COURTESY OF JIVE RECORDS

Timberlake says "Bye Bye Bye" to his boyish image.

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COURTESY OF HTTP://WWW.IMDB.COM

The real Slim Shady

BY REBECCA SHIELDS

THE JOHNS HOPKINS NEWS-Letter

develops, so too does the music, leading to a climactic ending.

Eminem's ease in creating the lonely, emotional turmoil experienced by Jimmy is unparalleled. Audiences are drawn to his and Rabbit's yearning and burning desire to create music and free themselves from the reigns of poverty and Detroit inner-city life. The closeness of Eminem to his character allows for heightened emotion. Unlike in typical movies, where the actors rehearse for two weeks before filming, Eminem rehearsed for his role as Rabbit for nearly six weeks before actually shooting the movie. The close relationships between actors that are evident in the film can most likely be traced to this intense practice period, in which all the actors were encouraged to bond and try the scenes emphasizing different emotions.

Perhaps that the movie was actually shot on location in Eminem's hometown of Detroit helped the further connection. Eminem felt and expresses as Rabbit.

Alex (Brittany Murphy) adds another dimension to the film in her role as another struggling youth attempting to make something more of her life. Her escape path is through modeling, but both her and Jimmy share the common bond of contemplating leaving all that they know behind them in the search for more successful and fulfilling lives.

Eminem's ability to constantly break all stereotypes is shown once again as he proves that musicians can perform in movies, and can perform with such ease and ability that audiences are drawn to the artist rather than the Academy Award-winner. Eminem's acting ability is in a league far beyond that of other pop stars and singers who have recently starred in movies. The audience feels the suspense of life on the verge of greatness, of breaking ties with the past and of moving forward to a world filled with possibility.



Simpsons are still going strong

For those of you buried in the library or unable to resist the carnal pleasures of *Grand Theft Auto: Vice City*, the 14th season of our favorite monochromatic family, *The Simpsons*, has officially arrived. Not that this is historic in itself, but for an entire generation, every year in late October means the latest "Treehouse of Horror" series. After nearly a decade and a half of ironic mayhem, scathing satire and long-running jokes, the talented creative team has a license to do whatever the hell it pleases, and target any social miscreant it finds annoying.

"Treehouse of Horror 13," airing days after Halloween, managed to prove to detractors and jump-the-shark fanatics that *The Simpsons* is as fresh as any current sitcom. Hell, the serendipitous residents of Springfield manage to outshine the understatedly humorous Texans of *King of the Hill* and the crude antics of *South Park* boys, even after 14 long years. For the non-cultists, keep in mind the annual "Treehouse" series is non-canonical, outside the main narrative of the residents of Springfield. Here, creator Matt Groening and staff employ nonsensical character development and popular parody to varied effect. While the series prides itself on ridiculing what Americans cherish, the creators use the "Treehouse" series to ridicule themselves in all their inconsistencies and gimmicks.

The first segment, "Send in the Clones," featured Homer's quest for infinite laziness with the help of countless Homer clones, even more brainless than the original. Although not entirely an original idea, the strength of *The Simpsons* relies on

familiarity here. No matter how many random subplots fight for the viewer's singular attention, the show's incredibly deep bag of tricks manages to tie everything together when giant donuts are sent in to distract an army of Homers and lure them to death before they destroy the world out of stupidity. The images of multiple Homers interacting is instantly classic, playing on the consumer desire to reproduce his visage on t-shirts, posters and even PlayStation 2 video games.

Weeks after Michael Moore's misunderstood *Bowling for Columbine*

favorite characters with a colorful menagerie (e.g. anteater Maggie, walrus Homer, opossum Apu).

On Nov. 10, the official season premiere found Homer in hot water with his doting family after a drunken Taxicab Confession in which he confesses he regrets marriage to Marge and the birth of his children and the consequential abandonment of his dream to be a rock star. Instead of healing the wound with resentment, Lisa, Bart and Marge selflessly buy him a ticket to the Rolling Stone's Rock and Roll Fantasy Camp, headed by Keith Richards.

Along with Elvis Costello, Mick Jagger and Tom Petty, aging rock stars lend their voices to a surprisingly enjoyable mixture of stunt casting, rock humor and Homerisms. Most shows misuse their celebrity cameos for ratings and create lopsided TV suited to a personality not meant for the small screen; *The Simpsons* is often guilty of this mistake. But here, Lenny Kravitz discusses crotch stuffing to live up to the myth of over-sexualized rockers, and Elvis Costello demonstrates the usefulness of the electronic bass to a guitar-obsessed group of A-males. Anyone who plays the bass would understand the subtle irony at work here.

Meanwhile, despite its dependence on familiar antics, including Homer's insobriety, Marge's parody of the domestic housewife, Moe's isolated bitterness and Wiggum's pathetic incompetence as police chief, the show's universe remains the archetype for any community, open to the triumphs and pitfalls of all social problems. Sick and tired of aging rock stars strutting their stuff on commercials?

Well, how about a scene with music legends mowing the grass and fixing the roof? With a wink to over-commercialization, *The Simpsons* straddles both sides of the fence, and gets away with it, claiming there are no absolutes in America today except vodka.

I am particularly fond of the frequent glimpses of intelligence in the 300-plus scripts. Sure, watching Homer give blood in order to achieve a high alternative to beer makes me laugh, but I prefer his confused solipsisms. For example, after the fantasy week ends, he declares,

"My dreams has been shattered into the fragments of a broken dream... I'm so despondent." This childish boob still manages to portray complex human feelings, and the gooey heart of the series, the love for his family. Younger audiences may scoff at the occasional sensitivity of the series, without realizing that, without moral philosophy and familial affairs, the show would simply be a slightly smarter version of *Family Guy*. Cynicism needs sincerity in this day and age to survive.

Upcoming episodes promise to deliver this well-balanced mixture of



COURTESY OF [HTTP://WWW.PEMBURY.FREESERVE.CO.UK](http://WWW.PEMBURY.FREESERVE.CO.UK)

Beer-guzzler and donut-inhaler Homer Simpson may be more complex than he seems.

scathing comedy. This season, Marge receives breast implants, the Simpson family moves into a PBS-style 19th century home with Squiggy from *Laverne and Shirley*, Sideshow Bob returns (played by the impeccable but obstinate Kelsey Grammer) and Bart uses Homer over squandered funds raised from his brief stint as a baby commercial star. Time will tell if these episodes will maintain the quality we all expect from America's family, but I suspect we will at least find some satisfaction.

Unlike the inconsistent previous season, the series ostensibly has re-

discovered the grand old days of satire and carefully plotted hilarity. With voice talents who are clearly still having plenty of fun and socially conscious writers ready to transform pain into punch lines, this animated gem may have lost some glimmer over the years, but under the right light, fits in nicely with a Sunday night lineup that has usurped Must-See-TV Thursday. With *King of the Hill*, *Malcolm in the Middle* and *Curb Your Enthusiasm* to look forward to, *The Simpsons* always puts me in the right mood to relax on a Sunday night before the week begins.

JONATHANGROCE GROCERY UNDERRATED

bine, the timely middle segment, "The Fright to Creep and Scare Harms," featured another Lisa crusade to ban arms from Springfield with a cash-for-gun program, resulting in the attack of zombie gun-slingers from the past. Political correction be damned, *The Simpsons* remains a consistent source for pop satire. Refusing to take a stand for gun control, the politics of Springfield remain dizzying ambiguous, undercut with irony on every level. *Family Guy* wishes it were this intellectually bold. The final segment, "The Island of Dr. Hibbert" fared a bit worse, relying on straightforward parody of an awful Marlon Brando film and the appropriate fusion of



COURTESY OF WARNER BROTHERS

Viewers can't avoid that fatal attraction to supermodel-turned-actress Rebecca Romijn-Stamos.

De Palma shows talent in *Femme*

BY SHAYAN BARDHAN
THE JOHNS HOPKINS NEWS-Letter

Femme Fatale didn't have much going for it this opening weekend in the face of an Eminem/Curtis Hanson team. After all, this was a movie with a supermodel-turned-actress Rebecca Romijn-Stamos in her first starring role and directed by the hugely inconsistent Brian De Palma. But those who did venture to watch this homage to older noir thrillers wouldn't be disappointed to see De Palma's handiwork behind the camera as we are lead along in a chase of stolen diamonds amidst Parisian settings.

The movie opens as the camera pans out to reveal a semi-naked blonde lying on the bed watching a scene from Billy Wilder's *Double Indemnity*. A man walks into the room, barks orders at her and goes over the plan for the impending heist, and we don't even hear her voice — let alone her see her face — even as she slaps her around. The scene quickly shifts to the red carpet and we get to see the \$10 million serpentine jewelry adorning the body of a model (Rie Rasmussen, a Danish model), and we follow her entrance from the perspective of press photographers.

The audience is reminded of De Palma's fascination with opening sequences, most notably of that in *Snake Eyes*, when we followed Nicholas Cage around on a Steadicam in a long shot that had almost no cuts. It was a scene filled with characters hitting their marks on cue with dialogues and action, while here in contrast it's very light on dialogue. And almost impossible, De Palma outdoes even himself with one of the best opening acts in recent times.

lesbian love scene. It all goes very wrong; Laure Ash (Romijn-Stamos) makes off with the jewels, and we have ourselves a woman on the run.

During the course of the movie, De Palma makes more than a handful of references to Hitchcock, and, just like the man he dares to follow, De Palma is obsessed with having a blonde, icy and sensual woman as his lead. We follow Laure as she is mistaken for someone else and unexpectedly thrust into a life she could have never bargained for. Fast forward seven years into the future, when things start going very wrong; a paparazzo named Nicolas Bardo (An-

ing every move that he makes. Consider one scene where the camera looks out of Nicolas' apartment window, high up in a building. We see him in the distance on the street before he makes a sprint for this apartment, and the shot lazily pans back into and across his room and settles down in front of his computer, attentively watching the door as we await Nicolas' slow arrival. De Palma almost forces us to see and notice everything because he doesn't offer any other option. A medley of overhead crane shots, slo mo's and split screens keep us rooted to the action lest we dare to lose sight of the film.

If this was Romijn-Stamos' test as a good actress, then we will have to wait. Due to the nature of the movie, there are few scenes where she has to carry on prolonged conversations or portray an emotional state.

What we do know is that she is a gorgeous tall blonde who is unbelievably sexy and is very convincing as a deceptive woman capable of guile and seduction to manipulate others (and not just men). After roles as the sideshow Mystique in *X-Men* and the dud *Rollerball*, she finally finds her niche as Victoria's Secret model turned bad and on the loose (if there ever could be something like that). In an industry being flooded with run-of-the-mill 20-something newcomers who all look and act alike, Romijn-Stamos lends class and aura to the movie.

De Palma on his part never shies away from playing with the sex and violence. He is bold enough to make a movie with largely unrecognized actors and deviant from the formulaic action, pyrotechnic blasts and standard one-liners. He breathes fresh air into the genre with a solid screenplay and a masterful and vivid portrayal of a movie that is made the way it is meant to be: filled with beautiful, moving images.

tonio Banderas) comes into the mix. To give away any more would spring leaks in a plot filled with surprises.

While the script is strong enough to hold the movie on its own, the focus is on the way it's being shown to the audience. There is an extensive usage of English subtitles to translate a lot of the French dialogue that is spoken by the characters. It is even more intriguing to note that the standard thriller lines that are delivered by this means do not always coincide with someone actually speaking onscreen.

De Palma constructs a movie composed of detailed images, cautious to not snap the viewer's attention in the long lulls when there is no spoken dialogue. He journeys into an exercise in filmmaking where he is enjoying

Auto Focus is picture perfect

Kinnear brings the life of sex-addict Bob Crane to the big screen

BY MATT THORNBURG
THE JOHNS HOPKINS NEWS-Letter

After watching so many movies try to shock me, it was a shock of its own that the most unsettling scene I have seen in a long time is not particularly inventive and even somewhat clichéd. I didn't even notice its subtle power at first; when it bugged me after seeing it, I figured it was due more to bad direction, as it seemed uncertain whether the scene was meant to make the audience laugh or cry, than to any conscious intent of the director to give his audience goosebumps.

The scene in question occurs in the new independent film, *Auto Focus*. Bob Crane (Greg Kinnear), star of *Hogan's Heroes*, is filming an episode for the television series. In the middle of filming, he zones off from reality, and his own inner conflict takes over the plot. Hilda (with whom he has been having an off-screen affair) shows him into Colonel Klink's office and then jumps up on Klink's desk, bares her breasts and extends her long, fishnet-covered legs. Crane is surprised, but Schultz and Klink start pawing at her. They all urge Bob on, though he is unsure of what's going on and whether or not to act. His wife and kids appear at a window in the fake room and urge him on as well, then disappear. Still, Crane is frozen, though we are no longer sure whether it is because he wonders whether this is reality or because he is genuinely contemplating having sex with Hilda. Finally, before we find out, the director calls Crane back to reality, telling him he zoned out.

Because the camera, which starts filming the scene with the angle and bright color of the *Hogan's Heroes* series, never changes — even when it becomes a sinister fantasy — except to darken the lights and add loud ominous music, this fairly traditional scene in movies seemed overdone, almost clichéd enough to make me laugh. Add to it the campiness of the *Hogan's Heroes* characters (Schultz runs his hands up and down Hilda's legs), and I was sure the director was playing for comedy, though this seems to clash with the seriousness of the issue in Bob Crane's life. Only later did I realize that this wasn't the director's conflict but Crane's, a conflict between a campy comedic public image and a dark and seedy sex addiction which this movie examines.

The film follows the public and private life of Bob Crane from its early days as a disc jockey all the way through *Hogan's Heroes*, his career's death, his sexual attraction's death and finally his own. During this span, Crane was a full-blown sex addict, having sex with thousands of women and videotaping and photographing

these encounters. Crane is our only constant companion throughout this journey, though we encounter plenty of random girls in the seedy nightclubs of the film and two ultimately doomed wives. However, through all of this, we are at a loss to understand what is going on inside Crane, and after the very brief moral battle initiating him into this secret life, we begin to suspect there may be nothing at all, save for joyless addiction. He seems to derive no pleasure from his random encounters, but he is still compelled to go out night after night in search of tail. In (perhaps) mock profundity, he exclaims: "A day without sex is a day wasted."

This shallowness is most definitely the character's, not Kinnear's, who plays this shallow shell with exceptional attention to detail. Another bit of wisdom his character dispenses is: "Likeability is 90 percent of the battle." His character has a genuinely likeable charm that wears on the audience only because we consistently see his worst side. It is easy to see how a woman meeting him the first time could be taken by him so easily. However, Kinnear does an excellent job of quietly letting this star and charm fade away, as the inescapable emotional residue of thousands of seedy sexual encounters accumulates on Bob Crane.

Willem Dafoe is John Carpenter, a hanger-on around the Hollywood of the '60s, selling video equipment to the stars. This is less a job than a justification of his presence around Hollywood sets and later providing the video equipment for Crane's homemade sex tapes. His true passion, like Crane, is sex, and he spends his prime years following Bob Crane around, taking his sexual table scraps.

In Crane he has found the perfect host; once he lures him into sex addiction, he can follow him around, in a creepy place.

The payoff comes, at last, the morning after Crane's murder, when the sunlight finally comes through the window. We feel relieved, as perhaps Crane's death brings relief to him, from a joyless pit of meaningless sex.

picking up whatever girls Crane leaves behind, all the time necessary to him to feed Crane's habit of taping the sex.

Dafoe turns in another fantastic performance, showing his uncanny knack for playing offbeat characters. Here he resists the temptation to play Carpenter shallowly as well, bringing a perversely vulnerable to his role. He is in charge in the beginning, but quickly this monster he has created in Bob Crane moves beyond his control, and he is forced to play the role of the ugly friend. He quietly deals with Crane's condescending comments and heckling, but when Crane cuts him loose, at last trying to get out of the scene of meaningless sex, the justification for his existence is threatened, and he explodes.

For his part, director Paul Schrader takes a simple approach to filming the movie. The beginning takes place outside or during the daytime; the colors are bright and vivid, everything is alive. Most of the scenes take place on movie sets with many people or in the comfort of Bob Crane's own home. As the movie progresses, the scenes retreat into the night or indoors and the scenes shift to shady half-deserted night clubs. Probably not accidentally, shades of black and blue come to dominate the film. The score is a little heavy-handed here, the ominous music protruding from the background of the film and becoming a distraction. However, the approach in general works well, depriving the audience of all that is familiar and real and placing them in a creepy place.

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COURTESY OF [HTTP://WWW.IMDB.COM](http://WWW.IMDB.COM)

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CARTOONS, ETC.

your Horoscope



ARIES: (MARCH 21-APRIL 19)
All the spackle and caulk in the world won't get you out of your current bind. Maybe if you were Bob Vila or MacGyver or something.



TAURUS: (APRIL 20-MAY 20)
Of the daily newspapers available in New York City, *Novoye Russkoye Slovo* probably has the most Russian text.



GEMINI: (MAY 21-JUNE 20)
The answer to all of your problems, strange as it may sound, is to go on the Internet and look up recipes for strawberry rhubarb pie.



CANCER: (JUNE 21-JULY 22)
Horoscopes are a growing industry. Did you know that an entry-level horoscope writer can earn two figures with no experience?



LEO: (JULY 23-AUGUST 22)
This may come as a surprise to you, but next week, you have to write a 20-page research paper on the mating habits of Hampden residents.



VIRGO: (AUGUST 23-SEPTEMBER 22)
Week in and week out, you try to fit in with your peer group, but it isn't working. Have you considered getting a new peer group?



LIBRA: (SEPTEMBER 23 - OCTOBER 22)
Are you just going to sit there, or will you get up and do something about the pressing problems of the day? That's right: someone needs to get VH1 off the air.



SCORPIO: (OCTOBER 23 - NOVEMBER 21)
Wrong as he may be on the political issues, CNN's Tucker Carlson is one snappy dresser. Next week, try out the bow tie look and watch the ladies drool.



SAGITTARIUS: (NOVEMBER 22 - DEC. 21)
Go down to Ottobar one of these days and meet the guy with the huge scary tattoo on his head. I bet people ask him if they can rub it all the time.



CAPRICORN: (DEC. 23 - JANUARY 19)
Fend for yourself, dude. Mommy and daddy won't be sending you cash forever, which is all the more reason to off them before they spend your inheritance.



AQUARIUS: (JANUARY 20 - FEBRUARY 18)
For a mild case of the blues, I offer the following solution: steal one of those "speedbump" road signs and put it above your bed.



PISCES: (FEBRUARY 19 - MARCH 20)
"Yourself" is not a word often seen at the beginning of sentence. Neither is "and," but you see horoscopes starting with "and" all the time. Coincidence?

by Mahnu Davar

the hop



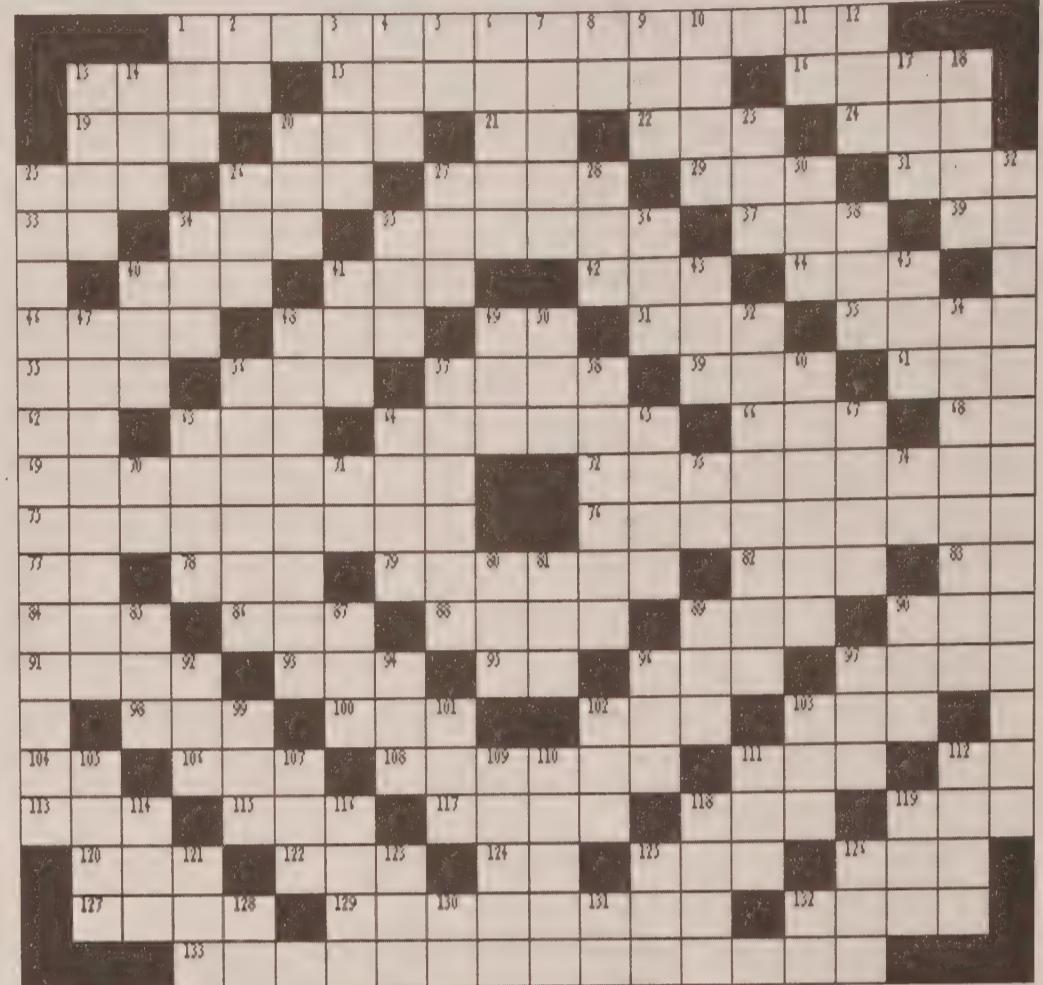
by Helen Bayer

Life at Hopkins



Xword Theme: Ice Cream Flavors

by Emily Nalven



THIS WEEK'S CLUES

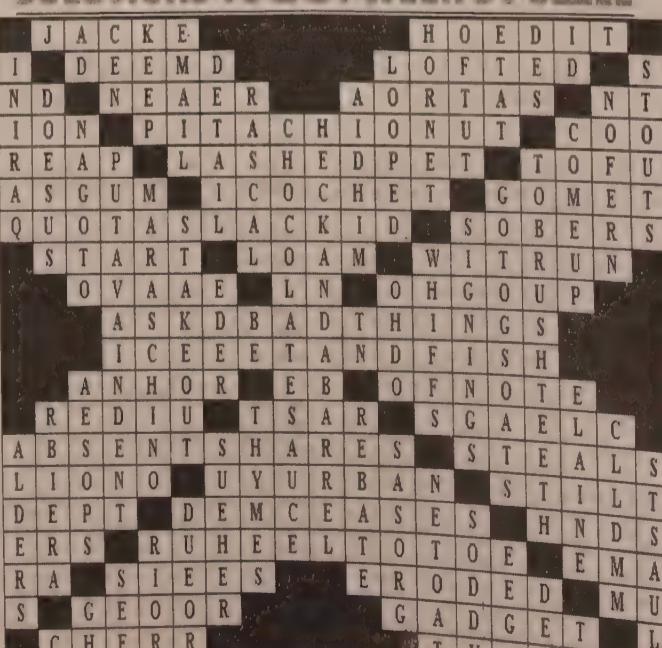
Across

- ICE CREAM FLAVOR
- animals that bite dogs
- hic clothing staple
- forget, delete
- charged atom
- pie — mode (2 words)
- goes with special or secret
- affirmative; no opposite
- Chinese principle of the universe that transcends reality and is the source of being, non being, and change
- tap or touch
- past tense of light
- former Russian autocrat
- ready, - , go (1 word)
- students dread having to read a lot of them (abbr)
- Steven Spielberg alien creation
- madam's partner
- invites to a party
- hearing organ
- shucks! (1 word)
- cease to exist
- slump or hang down
- slippery fish with electric shocks
- toy cap that you flip over
- cons partner
- or nothing (1 word)
- 150 in Roman terms
- lice's eggs
- earl gray, green, and jasmine
- long time span
- gifted and talented program (abbr)
- I've got the - for you
- cooking utensil similar to a pan
- US soccer league
- opposite of left (abbr)
- gov't research agency
- wobble and shuffle like a duck
- hair styling goop
- type of computer screen with out 'D'
- civic or community
- concurs (2 words)
- increase or addition
- Anthony and Cleopatra (abbr)
- Bismarck is it's capital (abbr)
- globe or sphere
- rebuffs or rejects
- present tense of sat
- It keeps you cool
- Williams or Kennedy
- Grand - Opry
- attack or break-in
- honey and killer are versions of this insect
- acronym for a DC based orchestra conducted by Leonard Slatkin
- black bird known for carrying West Nile virus
- not the beginning
- happening twice
- not near
- think or consider
- flimsy metal
- put in your mouth and digest
- earn your money, receive - (1 word)
- view
- talk online on aim (abbr)
- the season to be jolly
- scare or fear
- hee partner
- near or -

Down

- 100 years (abbr)
- laughing syllable
- horse or pony
- female egg
- French pronoun
- occurred or took place
- Spanish food
- Chicago train nickname
- soar
- employs
- ready, set, - (1 word)
- medical personal (abbr)
- Italian car brand
- group or batch
- intro politics class at JHU (abbr)
- Greek or Roman garb
- composed of hydrogen, oxygen and nitrogen
- observe or perceive
- ICE CREAM FLAVOR
- don't tell the truth
- pull or yank at
- AAA gives directions for this (abbr)
- dance that makes noise
- ICE CREAM FLAVOR
- bro partner
- guy partner
- important person in Washington DC (abbr)
- go bad
- wear
- sleek and tricky
- liner and gloss is put on this

SOLUTIONS TO LAST WEEK'S PUZZLE



CALENDAR

Zits, pimples, snot and gas on display at museum

BY WEN SHI
THE JOHNS HOPKINS NEWS-LETTER

Do you know the difference between a hiccup and a belch? Have you ever wondered how gas forms, but are too polite to ask? Do you want to learn how to fake bloody wounds to scare your friends? The answers to questions such as these can be found in the exhibit *Grossology: The (Impolite) Science of the Human Body*, currently on display in the Maryland Science Center in the Inner Harbor.

The traveling exhibit is based on Sylvia Branzei's best-selling book *Grossology*. Branzei, a high school science teacher from California, describes Grossology as the "science of really gross things." In an interview with Leslie Crawford of www.salon.com, Branzei stated that she first became interested in the "stinky, crusty and slimy" characteristics of the human body when she was cutting her toenails. "I said, 'Oh, what's this icky stuff under my toenails?'" she was quoted as saying. "When I thought about it, it hit me that there's a lot of gross things about our body that we want to know about." Now five years later, Branzei has published four highly acclaimed books on Grossology, and her work has inspired a calendar, CD-ROMs and a television show, as well as exhibits traveling in North America, Europe and Asia.

The Grossology exhibit at the Maryland Science Center utilizes animatronic characters (such as those used in major theme parks) and other innovative technology to illustrate the physics, chemistry and physiology of a runny nose, body odor, vomit, gas and more. It is a science-in-disguise exhibition where both children and adults can have fun while learning about topics that are seldom discussed otherwise.

According to Christine Rowett, Director of Media Relations at the Maryland Science Center, the exhibit has attracted large audiences, numbering from 100 to 1,000 per day since its opening on Oct. 4. Rowett credited the enthusiasm of the visitors to the content and presentation of the exhibit. "It is nice to see [an exhibit] about boogers... as science is presented in a very accessible, fun way," Rowett said.

The goal of the exhibit is to get children interested in health issues and what is happening inside their bodies. In addition to attracting kids with the gross stuff, the exhibit also

features medical definitions, models of human bodies and endoscopic videos of the human upper GI tract that appeal to a more mature audience.

The 5,000-square-foot exhibit contains 16 stations and is divided into three categories: the Nose, the Gut and Other Gross Stuff. In the "Tour du Nose" station, visitors can enter a giant nose and explore 10 nasal features such as mucus production, olfactory epithelium, nose hair and Eustachian tubes. As people walk to the back of the nose, a loud sneeze is triggered and air rushes through the nasal passage. In "Nigel Nose-It-All," a 9-foot animatronic figure explains to the audience how the nose functions, including allergies, sinuses and runny noses. A special kind of snot drops out of his faucet nose at various times during his presentation.

In the Gut category, "Urine: the Game" teaches visitors how the kid-

neys cleanse the blood and produce urine in a virtual reality experience. "Burp Man," a larger-than-life cartoon character, drinks from a three-foot soft drink that is pumped by visitors. The stomach pressure increases until the character releases a very impressive belch. Another interactive exhibit shows how the lower esophageal sphincter keeps food in the stomach and creates burps when gas escapes. The "Gas Attack" display showcases two pinball machines that teach visitors which foods create the most gas in people's GI tract.

Visitors can also scale the "Zits, Blisters and Scabs" Climbing Wall, experiment with flatulence pipes to learn about intestinal gas, and sniff and match the four most gross body smells imaginable: armpits, lower intestines, mouths and feet.

For more information, call the 24-hour information line: 410-685-5225.

Thrillers now showing

SCOTLAND ROAD

THE WOMAN IN BLACK

Get ready for Fell's Point Corner Theatre's newest sensation, *Scotland Road*, now playing through Dec. 1 in downtown Baltimore.

Do not be deterred by a plot that may seem to come directly from the National Inquirer: a young woman clothed in early 20th century attire is found floating on an iceberg by a group of fishermen in the Atlantic Ocean. All she can speak is one terrifying word: "Titanic." Who is this woman and what does she know?

The rest of the play involves the audience in a suspenseful tale of intrigue, hidden secrets and suspense. The woman is placed in a sanitarium and is cared for by Dr. Halbrech, while constantly being interrogated by the mysterious character John Astor, who is very obsessed with Titanic history.

Astor preys upon the woman and plays psychological games with her. He dedicates the play to an attempt to break through her story and reveal her real identity.

Scotland Road, which has already been hailed by critics as an "unforgettably gripping psychological thriller," should make for a refreshing way to spend a Saturday night.

If you could watch the Kate Winslet and Leonardo DiCaprio version half a dozen times, you should definitely see this at least once.

—By Rebecca Shields

The Woman in Black is the newest feature playing at the Vagabond Players in downtown Baltimore. Come to the "oldest continuously operating little theater in America" and allow yourself to be scared stiff as you watch *The Woman in Black*, a play that combines "spine tingling tension...[with] perfectly paced storytelling and stagecraft."

Hailed across Baltimore by critics as a "brilliant thriller, a must see," this play stems around a search for a woman in black, whose very name terrifies the local community members. Apparently, she is the woman responsible for the death of many locals. A young lawyer attempts to explain his encounters with this terrifying legend one night, but can only do so through the help of an actor.

If you can handle a psychological journey into the far reaches of blackness, then bring some friends and head on over to the Vagabond Players for an evening of chills and terror.

The Woman in Black is a great example of the entertainment value that local theater provides our community.

—By Rebecca Shields

Three classic plays revisited

JEKYLL AND HYDE

Tired of reserving a restaurant and buying tickets to the theater? Toby's Dinner Theatre may be just what you're looking for. Currently showing the musical *Jekyll and Hyde*, this theater is unique in that it also has a live orchestra.

This Broadway musical was adapted from the book of same name by Robert Louis Stevenson, author of *Treasure Island* and *Kidnapped*. The story centers on Dr. Jekyll, a brilliant doctor and socialite whose failed experiments turn him into the evil Mr. Hyde. Critics have described *Jekyll and Hyde*'s musical score as "excellent," and the plot is considered an emotional roller coaster.

Directed by Toby Orenstein, the owner of the restaurant, *Jekyll and Hyde* is presented "in the round." Guests are seated at dinner tables, all of which are within 30 feet of the stage.

The "dinner" part of Toby's Din-

ner Theater is as first-rate as the show. With an expansive buffet, salad bar and make-you-own sundae table, getting quality food doesn't mean waiting forever.

For students who are used to dining at Terrace or Wolman, Toby's Dinner Theater offers a superb chance to upgrade both the food and the entertainment. Ticket prices range from \$36 to \$41 depending on the time of the performance. Better hurry, though, *Jekyll and Hyde* disappears from Toby's stage after Nov. 15.

—By Patrick Kerns

TWELFTH NIGHT

Does a play about sword fighting, sex, cross-dressing, love and laughter interest you? If so, then you may want to hop over to Ellicott City's Howard County Center for the Arts to see a production of William

Shakespeare's *Twelfth Night* on Nov. 15 and 16.

Shakespeare, you say? Yea, the one who wrote all those British plays. *Twelfth Night* is a hilarious comedy in the tradition of *Taming of the Shrew*, or *10 Things I Hate About You*, for those who prefer their Shakespeare with a side of pop culture.

The play is set in the kingdom of Illyria where most of the characters are looking for love or loved ones. One of the play's highlights is the character of Sir Toby Belch (played by B.J. Gailey), one of Shakespeare's best fools, who, together with Sir Andrew Aguecheek (played by Patrick Kilpatrick) make endless mischief.

This is the first production of the Chesapeake Shakespeare Company, a newly formed troupe that seeks to "to [bring] lively, accessible productions of Shakespeare to a wide audience in Maryland," according to their Web page at <http://www.reptheater.com/twelfthnight.htm>.

The shows on Nov. 15 and 16 are at 7:30 p.m. Tickets run for a student-friendly \$13, which is much cheaper than actually flying to London and seeing the Bard performed in his native country.

—By Patrick Kerns

PETER PAN

For students who wished they had never grown up and for those who never did, the Center Stage Theater's production of *Peter Pan* would make for a great night out on the town, now playing daily until Nov. 24.

This is a remake of J.M. Barrie's tale of *Peter Pan*, the boy who never wanted to grow up.

Director Irene Lewis has taken this classic and turned it on its head. Through creative stage and costume design, she has brought many of the psychological themes of the play directly to the surface. The entire play is conducted in the children's nursery.

At one point, pirates tie up the protagonists with a jump rope, and a house is constructed out of chairs and blankets.

Jefferson Mays plays the part of Peter, also a large departure from traditional. In the history of the play's production, women have usually played the lead role.

Even with the significant changes in the feel of the play, there is still the characteristic flying about to dazzle everyone. For more information, visit <http://www.toad.net/~centerstage/index.html>.

—By Patrick Kerns

Chrysanthemums fill Balto public garden

BY TRAVIS KAIM

THE JOHNS HOPKINS NEWS-LETTER

Are you used to the sunny weather of Texas? Do you miss the fresh air of the country, or are you just worn out from all of the exams and homework that always seem to pile up?

Whatever the reason, if you want to escape the honking horns and hectic streets of Baltimore, a great destination lies up the road in Brookside Gardens, in Montgomery County.

This award-winning 50 acre display has been around for over three decades and is located just a short half-hour drive from Homewood campus.

This public garden offers free basic admission to all, with small fees for the guided tours and special shows occasionally offered throughout the year. There is plenty to see in this park with more than 10 different types of gardens, including one devoted solely to roses and others centered around aquatic and fragrant plants. With the gardens open from sunrise until sunset, this is an enjoyable trip for all.

One of the biggest events of November is the chrysanthemum display. With free admission, you can come down any time until Dec. 1 to see these beautiful flowers. Talented gardeners from all over Maryland come together to display chrysanthemums of all shapes, sizes and colors.

For instance, did you know that chrysanthemums can combine to form dice, dominoes and dartboards, as well as many other geometric shapes?

These beautiful flowers, as well as almost anything else growing in these gardens, are also available in the gift shop, just one of the improvements that have been made to the garden.

A much larger and more extensive visitor's center has also just been added, and with the additional information, this is a great trip for those who have tired of the flowers or "scenery" available in the blocks around Homewood campus.

The Gardens are part of Wheaton Regional Park, another great reason to head out there. This large park offers a nature center, fishing pond, ice skating rink, an athletic complex with several sports available and plenty of picnic sites, as food is not allowed within the Gardens themselves. A great weekend destination, you should be sure to go and check out these great displays while they last.

If you want to give your nose a break from all of the "wonderful" smells Baltimore has to offer, head over to the gardens. For more information, call 301-962-1401, or visit <http://www.mcmnccpcc.org/parks/brookside/index.htm>.

Thursday, Nov. 14

CALENDAR

ON CAMPUS

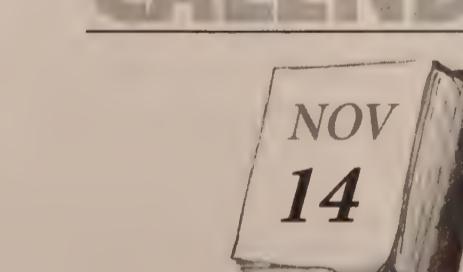
6:00 p.m. Body Image in Different Cultures: This CultureFest event is a discussion that raises the question of body image in different societies. Learn about different perceptions of the body in different cultures. For more information, e-mail jhuculturefest@yahoo.com.

Intersession Travel Courses: Today is the deadline to apply for intership travel courses. These courses provide "valuable professional information and introduce students to Hopkins alumni who have made names for themselves in politics, communication, business and science. For more information, visit <http://www.jhu.edu/~registrar/intersession>.

OFF CAMPUS

7:30 p.m. Footloose: The St. Paul's School's presents *Footloose*, a musical about a boy who turns a town upside down when he decides to show the townspeople what dancing is really about. Clap your hands as you sing along with Let's Hear it for the Boy and Almost Paradise this evening. Tickets are only \$6.00. For more information, call 410-821-3047.

7:30 p.m. Peabody Renaissance Ensemble: Spend the night listening as Mark Cudek directs the Peabody Renaissance Ensemble. This concert is located in Griswold Hall and is free. For more information, call 410-659-8100.



NOVEMBER 14 TO 20

7:30 p.m. Verdi's *Rigoletto*: The Baltimore Opera Company opens its 2002-2003 season with Verdi's *Rigoletto*, starring Mark Delavan in the title role. *Rigoletto* is conducted by Andrea Licata in the Lyric Opera House. For more information, call 410-625-1600 or visit <http://www.baltimoreopera.com>.

8:00 p.m. JHU Jazz Ensemble Concert: Come support the JHU Jazz Ensemble as they perform their fall semester concert tonight in the Mattin Center. The group is conducted by Matt Belzer. The program will include songs by jazz legends such as Dizzy Gillespie and Thad Jones. Admission is free. For more information, e-mail noah@jhmi.edu.

8:00 p.m. Mental Notes Concert: What would Brian Boitano Do? Goto the Mental Notes Fall Concert! Hopkins' craziest a cappella group will be performing a painfully sexy mix of music with guest groups The Connecticut College Co Co Beaux

and The George Washington University Pitches in the Schafer Auditorium. For more information, e-mail antigo@jhu.edu.

8:00 p.m. All's Well that Ends Well: Or is it? Join Theatre Hopkins as they put on one of Shakespeare's most beloved plays, *All's Well that Ends Well*. Tickets are only \$5 for students with valid ID. For more information, call 410-516-7159 or e-mail thehop@jhu.edu.

10:00 p.m. - 2:00 a.m. Free Coffee at CoffeeGrounds: Come to CoffeeGrounds in the Mattin Center Café for free coffee, doughnuts, hot chocolate and indie rock band Patton. For more information, e-mail coffeegrounds@jhu.edu.

OFF CAMPUS

12:00 p.m. - 2:00 p.m. Fresh Music at Lexington Market: Picture this: picking fresh produce and poultry, baked goods and other goodies while listening to live music. Does it get any better than this? This afternoon, spend the day shopping for food while being serenaded by a live concert, courtesy of Tony Sciuato with Paul Soroko. For more information, call 410-685-6169 or visit <http://www.lexingtonmarket.com>.

7:00 p.m. Ghostwalk: Prepare to be spooked as you join this walking tour. Fell's Point, which is known for its rich, yet at times shady, history, is the perfect backdrop for this tour, which takes visitors past famous houses and scenes from American history. For more information, call 410-675-6750.

7:00 p.m. - 11:00 p.m. Black Tie and Boxers: The Friends of Walters volunteer organization organizes tonight's gala, which includes live

CLUBS

Baja Beach Club, 55 Market Pl., 410-727-0468
Bohagars, 701 S. Eden St., 410-563-7220
Brass Monkey, 1601 Eastern Ave., 410-522-0784
Buddies Pub and Jazz Club, 313 N. Charles St., 410-332-4200
Cat's Eye Pub, 1730 Thames St., 410-276-9085
Club 723, 723 S. Broadway, 410-327-8800
Fletcher's, 701 S. Bond St., 410-558-1889
Hal Daddy's, 4119 E. Lombard St., 410-342-3239
Harry's, 1200 N. Charles Street, 410-685-2828
Horse You Came In On, 1626 Thames St., 410-327-8111
Latin Palace, 509 S. Broadway, 410-522-6700
Lava Lounge, Pier Four, 410-539-7888
Ottobar, 203 E. Davis St., 410-752-6886
Paloma's, 15 W. Eager St., 410-783-9004
Rec Room, 512 York Rd., 410-337-7178
Redwood Trust, 200 E. Redwood St., 410-669-9500
The Spot Nite Club, 2314 Boston St., 410-276-9556
The Vault, 401 W. Baltimore St., 410-244-6

music courtesy of Joe Sheppard, dinner and dancing. This event is located at the Walters Art Museum and is \$90 for Friends of Walters non-members and \$75 for Friends of Walters members. For more information on the exhibit, call 410-547-9000.

7:30 p.m. **Footloose**: The St. Paul's School's presents *Footloose*, a musical about a boy who turns a town upside down when he decides to show the townspeople what dancing is really about. Clap your hands as you sing along with Let's Hear if for the Boy and Almost Paradise this evening. Tickets are only \$6.00. For more information, call 410-821-3047.

7:30 p.m. **Peabody Renaissance Ensemble**: Spend the night listening as Mark Cudek directs the Peabody Renaissance Ensemble. This concert is located in Griswold Hall and is free. For more information, call 410-659-8100.

8:00 p.m. **Maryland Dance Ensemble**: Join the University of Maryland Dance department as they welcome New York dance artist Keely Garfield, who will showcase a collection of her new work. Tickets are \$12 and the performance will be held in the Dance Theatre of the Clarice Smith Performing Arts Center. For more information, call 301-405-2787.

8:00 p.m. **Ken Drake on Broadwood Piano**: Strathmore proudly presents noted pianist, professor and author Ken Drake as he performs an evening of Chopin on Strathmore's 150-year-old Broadwood piano. This concert is part of the Gerald M. Woofler Memorial program series. For more information, visit <http://www.strathmore.org>.

8:00 p.m. **Three Sisters**: Anton Chekhov's masterpiece, *Three Sisters*, will be performed tonight at the Center for the Arts Mainstage Theater. The play is an intriguing mix of humor and wit as it conveys the character's longings for the future and the weight of their past actions. For more information, call 410-704-2787.

8:15 p.m. **Wind Works**: Come for an evening spent listening to some of the world's most renowned symphonies, including Persichetti's *Symphony for Band*, Arnold's *Tam O'Shanter*, Robert Russell Bennett's *Symphonic Songs for Band* and Erick Whitacre's *October*. For more information, call 410-704-2787.

Ma Rainey's Black Bottom: The Washington, D.C.-based theater Arena Stage proudly presents a performance of August Wilson's *Ma Rainey's Black Bottom*, directed by Tazewell Thompson. This play will take place in Kreeger Auditorium. For more information, call 202-554-9066.

Saturday, Nov. 16

ON CAMPUS

11:00 a.m. - 2:00 p.m. **Project H.O.P.E.** Helping Other People Through Empowerment (H.O.P.E.) is a consumer run drop-in center for adults diagnosed with mental illness. JHU American Red Cross volunteers will take the initiative to create a job skills workshop for the consumers of H.O.P.E., teaching skills such as resume writing, interview techniques and job readiness. Join the ARC volunteers outside of Wolman at 10:45 a.m. For more information, e-mail Raymond Chai at rchai@jhu.edu.

11:00 a.m. **Shriver Hall Concert Series**: Today's marks the day long symposium on the chamber works of Johannes Brahms. At 11:00 a.m., pianist and moderator Robert Levin leads a panel of distinguished Brahms scholars Reinhold Brinkmann, Walter Frisch, and Michael Musgrave in an exploration of Brahms' final sonatas for clarinet and piano and their transcription by Brahms for the viola.

Following a lunch provided to all participants, clarinetist Charles Neidich conducts a master class with students from the Peabody Conservatory. The day concludes with a complete concert performance of both sonatas by Levin and violist Kim Kashkashian. Tickets range from \$39 to \$49. For more information, call 410-516-7164.

tion of multiculturalism at Hopkins. The banquet, to be held in the Glass Pavilion, will feature a full dinner, speakers and musical performers representing a diverse array of cultural traditions. Tickets will be sold in advance for \$12 per student with student ID and \$15 for staff, faculty and at-the-door sales. For more information and tickets, e-mail jhuculturefest@yahoo.com.

8:00 p.m. **All's Well that Ends Well**: Or is it? Join Theatre Hopkins as they put on one of Shakespeare's most beloved plays, *All's Well that Ends Well*. Tickets are only \$5 for students with valid ID. For more information, call 410-516-7159 or e-mail thehop@jhu.edu.

OFF CAMPUS

10:00 a.m. **Bonds of History**: Embark on a historic journey as historians Phillip Merrill and Ralph Clayton describe the slave trade around Fell's Point and the nearby nautical community. For more information, call 410-675-6750.

10:00 a.m. - 4:00 p.m. **Illuminated Letter**: The Walters Art Museum invites patrons to spend the afternoon visiting the special exhibit entitled *Illuminated Letter*. This exhibit is free with museum admission. For more information, call 410-547-9000.

12:00 p.m. **The Book of Kings**: Join trained docents at the Walters Art Museum as they lead a tour showcasing the museum's spotlight on the books of kings. The tour will begin in the visitor lobby at Centre Street and is free with museum admission. For more information, call 410-547-9000.

12:00 p.m. - 2:00 p.m. **Fresh Music at Lexington Market**: Picture this: picking fresh produce and poultry, baked goods and other goodies while listening to live music. Does it get any better than this? This afternoon, spend the day shopping for food while being serenaded by a live concert, courtesy of the Deacons. For more information, call 410-685-6169 or visit <http://www.lexingtonmarket.com>.

12:30 p.m. **Ellis Island of Baltimore**: Embark on a walking tour of Baltimore, our nation's second largest port of immigration. Explore various ethnic neighborhoods and learn about immigrants' stories. This tour is presented by the Baltimore Immigration Museum and the Preservation Society. For more information, call 410-675-6750.

12:30 p.m. **Footloose**: The St. Paul's School's presents *Footloose*, a musical about a boy who turns a town upside down when he decides to show the townspeople what dancing is really about. Clap your hands as you sing along with Let's Hear if for the Boy and Almost Paradise this evening. Tickets are only \$6.00. For more information, call 410-821-3047.

7:30 p.m. **The Peabody Camerata**: Tonight, let the Peabody Camerata serenade you, as Phil Popham plays on the oboe and English horn. Led by conductor Gene Young, this event is free to the public and is located in Griswold Hall. For more information, call 410-659-8100.

8:00 p.m. **Three Sisters**: Anton Chekhov's masterpiece, *Three Sisters*, will be performed tonight at the Center for the Arts Mainstage Theater. The play is an intriguing mix of humor and wit as it conveys the character's longings for the future and the weight of their past actions. For more information, call 410-547-9000.

8:00 p.m. **Maryland Dance Ensemble**: Join the University of Maryland Dance department as they welcome New York dance artist Keely Garfield, who will showcase a collection of her new work. Tickets are \$12 and the performance will be held in the Dance Theatre of the Clarice Smith Performing Arts Center. For more information, call 301-405-2787.

8:15 p.m. **Verdi's Rigoletto**: The Baltimore Opera Company opens its 2002-2003 season with Verdi's *Rigoletto*, starring Mark Delavan in the title role. *Rigoletto* is conducted by Andrea Licata in the Lyric Opera House. Delavan was previously seen in last year's *Tosca* and in 2000's *Aida*. Tickets range from \$37 - \$132. For more information, call Janet Mullany at 410-625-1600 or visit <http://www.baltimoreopera.com>.

Sunday, Nov. 17

ON CAMPUS

2:00 p.m. - 4:00 p.m. **Throat Culture**: Join Throat Culture for some

CALENDAR



BY LIZ STEINBERG

sketch comedy in Arellano Theater this afternoon. Tickets are only \$3. For more information, visit <http://www.webapps.jhu.edu>.

2:15 p.m. **All's Well that Ends Well**: Or is it? Join Theatre Hopkins as they put on one of Shakespeare's most beloved plays, *All's Well that Ends Well*. Tickets are only \$5 for students with valid ID. For more information, call 410-704-2787.

7:30 p.m. **Russian Ensemble to Perform at Shriver Hall**: The Chamber Orchestra Kremlin makes its Baltimore debut tonight as part of the Shriver Hall Concert Series. This 17-member string orchestra, founded in 1991 by conductor Misha Rachlevsky, tours to critical acclaim throughout the world. It has recorded 12 CDs on the Swiss *Claves* label. Today's program includes the music of Richard Strauss, Bela Bartok, and the famous *Serenade for Strings* by Tchaikovsky. The Chamber Orchestra Kremlin is featured as this season's Yale Gordon Young Artists. Tickets range from \$14 to \$27. A free pre-concert lecture begins at 6:30 p.m. For more information, call 202-554-9066.

7:30 p.m. **Ma Rainey's Black Bottom**: The Washington, D.C.-based theatre Arena Stage proudly presents a performance of August Wilson's *Ma Rainey's Black Bottom*, directed by Tazewell Thompson. This play will take place in Kreeger Auditorium. For more information, call 202-554-9066.

2:00 p.m. **Ringside: The Boxing Paintings and Sculpture of Joseph Sheppard**: Join trained docents at the Walters Art Museum as they lead a tour showcasing the museum's spotlight on the boxing paintings and sculptures of artist Joseph Sheppard. The tour will begin in the visitor lobby at Centre Street and is free with museum admission. For more information, call 410-547-9000.

2:00 p.m. **Three Sisters**: Anton Chekhov's masterpiece, *Three Sisters*, will be performed tonight at the Center for the Arts Mainstage Theater. The play is an intriguing mix of humor and wit as it conveys the character's longings for the future and the weight of their past actions. For more information, call 410-704-2787.

3:00 p.m. **Verdi's Rigoletto**: The Baltimore Opera Company opens its 2002-2003 season with Verdi's *Rigoletto*, starring Mark Delavan in the title role. *Rigoletto* is directed by Roberto Lagana and conducted by Andrea Licata in the Lyric Opera House. Delavan was previously seen in last year's *Tosca* and in 2000's *Aida*. Tickets range from \$37 - \$132. For more information, call Janet Mullany at 410-625-1600 or visit <http://www.baltimoreopera.com>.

3:00 p.m. **Olde Englyshe Musick**: Hear your Occ. Civ books come alive as you listen to secular songs and dances from medieval minstrels, music from Shakespeare's time and medieval mass movements. Don't miss this unique opportunity to lis-

ten to instruments such as shawms, vielle, rebec, gothic harp, crumhorns, organ and viola de gambas. For more information, call 410-704-2787.

7:30 p.m. **Five Plus One**: Tonight's woodwind quintet concert with saxophone will be performing *Printemps*, by Henri Tomasi. Towson University's woodwind quintet has performed at venues such as the St. Petersburg Conservatory in Russia. For more information, call 410-704-2787.

Ma Rainey's Black Bottom: The Washington, D.C.-based theatre Arena Stage proudly presents a performance of August Wilson's *Ma Rainey's Black Bottom*, directed by Tazewell Thompson. This play will take place in Kreeger Auditorium. For more information, call 202-554-9066.

Monday, Nov. 18

ON CAMPUS

5:00 p.m. - 7:00 p.m. **The Godfather**: The Film and Media studies department welcomes you into their family as they screen *The Godfather* this afternoon in Gilman 110. For more information, e-mail film@jhu.edu.

OFF CAMPUS

7:30 p.m. **Films about Films**: Put on your introspective spectacles and come out to see the film *America's Sweethearts*, presented by Towson University's John Turner. Come on, the movie stars Julia Roberts, Catherine Zeta-Jones and Billy Crystal. Not to mention the uber-funny Hank Azaria! For more information, call 410-704-2787.

8:00 p.m. **Maryland Dance Ensemble**: Join the University of Maryland Dance department as they welcome New York dance artist Keely Garfield, who will showcase a collection of her new work. Tickets are \$12 and the performance will be held in the Dance Theatre of the Clarice Smith Performing Arts Center. For more information, call 301-405-2787.

8:00 p.m. **Planning for Maryland's Future — Today**: Join demographics expert Dr. Harold Hodgkinson, M.D., as he talks about the problems Maryland faces with education, immigration and an aging population. This lecture will be held at the Towson University College of Graduate Education and is free to the public. For more information, call 410-704-2787.

8:15 p.m. **Music at Paloma's**: Come to Paloma's to listen to renditions of music by Jill Scott, India Arie, Carlos Santana, Dave Matthews, Duncan Sheik and Eric Clapton. For more information, call 410-704-2787.

Tradition and Innovation: The South Italian Style of Greek Vase Painting: The Walters Museum invites patrons to view their collection on South Italian vase painting. Initially, southern Italian vase painters used the Greek style of vase painting until they developed their own delightful style. View 10 vase paintings that were used in households, sanctuaries and as offerings to the Gods. For more information on the exhibit, call 410-547-9000.

Miniature Artworks: Who among us isn't amazed at the sheer delicacy and beauty of miniature artwork? Visit the Strathmore Hall Art Gallery for the 69th Annual International Society of Miniature Painters, Sculptors and Gravers Exhibition. Over 500 pieces of artwork are on display, including pieces that are no bigger than 25 square inches. For more information, call 310-530-0540.

Tuesday, Nov. 19

ON CAMPUS

6:00 p.m. - 6:45 p.m. **Dance Like No One is Watching**: Do just that, plus learn how to salsa while you're at it. The Johns Hopkins University Ballroom Dance club invites all those who wish to learn to salsa to come to the Great Hall in Levering. Professional

salsa instructor Grace Badillo will be on hand to show all beginners how to move to the sensual beat of salsa music. For more information, e-mail Crissy at rosa629@yahoo.com.

for the 69th Annual International Society of Miniature Painters, Sculptors and Gravers Exhibition. Over 500 pieces of artwork are on display, including pieces that are no bigger than 25 square inches. For more information, call 310-530-0540.

Wednesday, Nov. 20

ON CAMPUS

12:00 p.m. - 1:00 p.m. **Downsizing Democracy: How America Sidelined its Citizens and Privatized its Public**: Have you spotted this trend, too? Join political science experts Benjamin Ginsberg and Matthew A. Crenson as they delve into the intricacies involving our nation's political system, and how the balance of power between those governing and those governed shifted during the 20th century. This lecture, located in Shriver Hall, is part of the Wednesday Noon Series and does not require tickets. For more information, call 410-516-7157.

OFF CAMPUS

5:00 p.m. - 7:00 p.m. **Hand Therapy for Musicians**: The Curtis National Hand Center at Union Memorial Hospital is holding a "musician's clinic" today, during which they invite musicians to bring their instruments in with them, so that hand therapists can show them how to properly hold and play their instruments, to minimize damage to the hands. For more information, call Amy Strong at 410-554-2500.

6:30 p.m. **Planning for Maryland's Future — Today**: Join demographics expert Dr. Harold Hodgkinson, M.D., as he talks about the problems Maryland faces with education, immigration and an aging population. This lecture will be held at the Towson University College of Graduate Education and is free to the public. For more information, call 410-704-2787.

8:00 p.m. **Maryland Dance Ensemble**: Join the University of Maryland Dance department as they welcome New York dance artist Keely Garfield, who will showcase a collection of her new work. Tickets are \$12 and the performance will be held in the Dance Theatre of the Clarice Smith Performing Arts Center. For more information, call 301-405-2787.

7:30 p.m. - 9:00 p.m. **Mark Shields Discussion**: Join PBS news analyst Mark Shields as he talks about "the middle class reaction to the Sixties." Located in A&S Washington Center, room LL07, 1717 Massachusetts Avenue, N.W., Washington, D.C. For more information, visit <http://www.jhu.edu>.

8:00 p.m. **Three Sisters**: Anton Chekhov's masterpiece, *Three Sisters*, will be performed tonight at the Center for the Arts Mainstage Theater. The play is an intriguing mix of humor and wit as it conveys the character's longings for the future and the weight of their past actions. For more information, call 410-704-2787.

8:15 p.m. **Jazz Combos**: Swing by Towson tonight as professional jazz musicians David Stambles and Josh Davis will perform as part of Towson University's concert celebrating acoustic jazz, swing and BeBop. For more information, call 410-704-2787.

THE LATE NIGHT TV QUIZ

Sponsored by **Eddie's Liquors**
(3109 St. Paul St., 243-0221)
and **Eddie's Market**
(3117 St. Paul St., 889-1558).
Win \$10 worth of munchies.
Must redeem within 30 days.

Late night television, is there anything better? Not counting prime time TV, the answer is clearly no. It's one of the least expensive ways to rot your brain and you don't even need to leave the house. While most late night TV is filled up by syndicated reruns, phone sex commercials, infomercials, movies from 1983, and fascist propaganda, there is some quality programming found in-between for the TV junkies like myself. So without further ado, here is your weekly barrage of brain busters on this fundamentally trivial topic.

Get your answers in by 5 p.m. on Tuesday. You can bring them in to the office, e-mail them to news.letter@jhu.edu or fill out the quiz online (at <http://www.jhunewsletter.com>).

The winner gets \$10 worth of goodies from our sponsors, Eddie's Market and Eddie's Liquors on the 3100 block of St. Paul. So just fill out the quiz and win \$10 worth of stuff, what else are you going to do with your life?

1. Late Night TV was defined by Johnny Carson and the boisterous Ed McMahon for 30 years, providing us with thousands of humorous celebrity interviews and more wild animals from the San Diego Zoo than we'd really care to see. *The Tonight Show* starring Johnny Carson debuted in 1962 and ended thirty years later in 1992, but was not the first incarnation of this TV institution. It was proceeded by a Steve Allen-helmed version, but even he was not the originally host.

What was the name of the original host of *The Tonight Show*?

2. Those poor souls who don't stray from comedy central on their TV dial are familiar with one of its finer shows, *Insomniac* starring comedian Dave Attell. It chronicles Attell's late night travels from city to city, highlighting the nightspots, the strange attractions, people who work the night shift, and oh yes, lots and lots of funny drunks. *Insomniac* filmed one episode in Baltimore in Season one, where Attell went to a club for their August 'Skank of the Month' contest.

Which club was this?

3. Since Carson retired (and I don't mean Daly), *The Tonight Show* has been handled by Jay Leno. As of this year, Leno has hosted *The Tonight Show* for ten years and if you'd

like to know more about him you can read his biography, *Leading with My Chin*, on reserve at the Milton S. Eisenhower library. Sure, he's pretty funny what with those headlines and stuff, but he'd be nothing without his trusty band leader and sidekick.

What's the name of the man who laughs at more of Leno's jokes than anyone else?

4. Late night talk shows are great but what are you going to do on the weekend? *Saturday Night Live*, of course. Now, I know the last few years have been rough, but the show is bouncing back. Well, it was bouncing back until the inimitable Will Ferrel left. Ferrel played the idiotic straight man perfectly in a huge number of sketches and remains one of my favorite SNL-ers. We can all hope and pray his movie career is as humorous as his time on SNL. Ferrel warmed up the silver screen in a handful of movie roles before his departure, one of them being the evil fashion designer in *Zoolander*.

What was the name of his character?

5. *The Simpsons* has featured running jokes about Steve Allen.



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COURTESY OF [HTTP://WWW.COPSINKILTS.COM](http://WWW.COPSINKILTS.COM)
Johnny Carson (left) handed off the NBC late night torch to Jay Leno (top). What the network lost in quality, it gained in chin size.

Since I am hardly old enough to comprehend what that's all about, I can only scratch my head in wonderment. When Bart gets \$500 after settling a law suit against the Krusty-O Cereal Corporation, he buys Lisa a copy of Bleeding Gums Murphy's only record. What object bearing Steve Allen's likeness was he first tempted to buy at the comic shop?

6. If you're someone who shells out the money to watch digital cable, you've probably discovered that even with twice as many channels, there's still nothing on, especially late at night. However, you might have stumbled upon the most entertaining of all digital cable channels, GAS: the Game and Sports network for kids. GAS replays reruns of all the classic Nickelodeon game shows: *Double Dare*, *Family Double Dare*, *Super Sloppy Double Dare*, *Legends of the Hidden Temple* and *Nick Arcade*. Which *American Gladiators*-esque game show has its contestants face the ultimate final challenge: The Aggrocrag?

7. Much talk has been made in the past about the late night commercial staple, Madame Cleo, who is now being sued for fraud. The soothsayer Madame Cleo, whose services are available for \$5 a minute, represents a psychic mega-corporation that has been around a lot longer than Madame Cleo herself. Cleo appeared on the scene in 1999, which former *Miami Vice* star did she replace?

8. If you aren't feeling too sleepy and you can sit through Leno, then you can make it to one of the funnier timeslots on TV: *Late Night with Conan O'Brien*. Even though Andy Richter has departed from the show, it remains hilarious — but I wish someone would shoot *Triumph the Insult Comic Dog*. (Eminem?) You can now catch every episode the next night on Comedy Central, but that fact is a bit superfluous for a late night TV quiz. Conan has been on the air for nine years and before that he was a writer for *Saturday Night Live* and *The Simpsons*. Don't worry, this isn't turning into another *Simpsons* question.

What college did Conan graduate from?

9. *The Daily Show* skirts the line between primetime and late night TV with its 11 o'clock timeslot, but I think that makes it fair game. *The Daily Show* has always been a breath of comic relief when it comes to the news, but since September 11th, it has really stepped up and served a greater cause: giving us some political insight in a way that's not frustrating or frightening. This has been done through many surprising political figure guests. The QM wonders if the old show's host could pull this off with the same style as Jon Stewart.

Who used to host *The Daily Show* and what was his trademark game?

10. Late night TV is the graveyard of crappy infomercials. If you watch enough of these, you will probably go insane. Many inventions have been launched on the American public through these late night ads, including the George Foreman Grill, the flat garden hose, high definition sunglasses, fake surveillance cameras, and oh yes, chia pets. The mother of all these inventions is The Clapper. Whether it was the theme song or perhaps it was just clever idea, it certainly landed a place in American culture.

How much does The Clapper cost (not including shipping and handling)?

Tie Breaker: Name as many late night TV shows as humanly possible ... and go.

Nobody got all of the answers for last week's quiz correct, but Kristopher Thornsby submitted the largest number of food items invented by Taco Bell. Here are the answers:

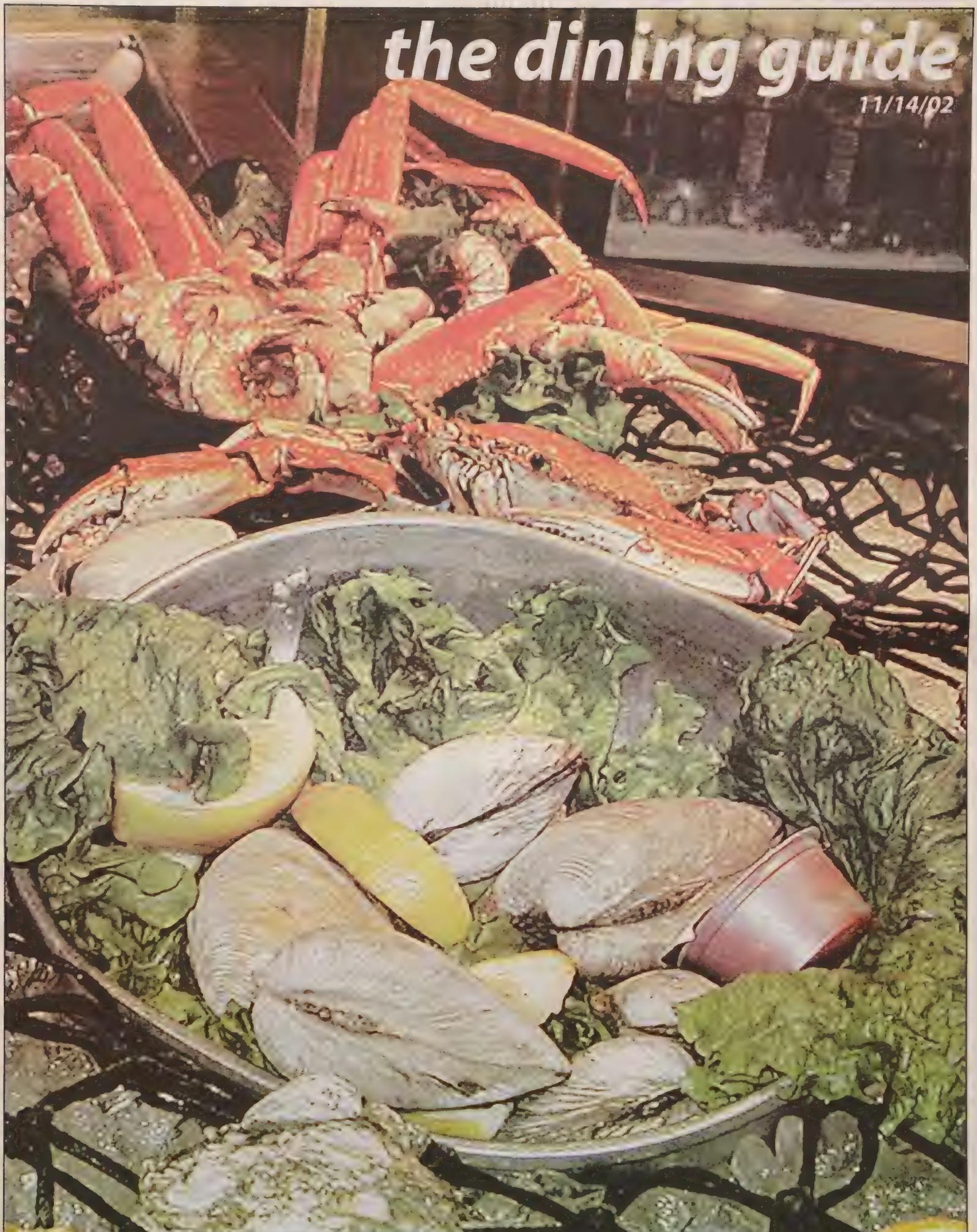
Answers to Last Week's Quiz

1. Whopper
2. China
3. Chick Filet
4. Yum!
5. 1985
6. 100 tacos for \$100 at the Tacomat
7. North Carolina
8. Pizza Hut
9. White Castle
10. Lunch
11. Maurice and Richard

EXPOSURE

By JEREMIAH CRIM



A large crab, possibly a Dungeness crab, is the central focus. It is positioned on a white plate, which is resting on a dark, textured surface that looks like a stone wall or a rustic table. The crab's shell is a vibrant red color, and its legs and claws are spread out. A fork and a knife are placed on the plate, ready for use. The background is dark and out of focus, making the crab stand out.

the dining guide

11/14/02

The Johns Hopkins News-Letter

A guide for JHU diners

Dearest desperate diners,

We understand your desperation. It's the beginning of November, and the thought of yet another night of rubbery chicken strips almost leads you to fill out a transfer application. We're here to tell you that you don't need to take such drastic measures. Simply flip through this handy dinning guide, grab some of that emergency money your parents sent you and hail a cab to one of Baltimore's finest.

But with all of these delicious choices, how can one make a smart decision about where to take your self, your date, your parents or your group of close friends?

Believe it or not, Baltimore has more than the tiny strip of cafés that is Charles Village. It even has more than the popular restaurants of Harborplace. This year, we've categorized the restaurant list by area instead of food type. We hope this will not only expand your knowledge of Baltimore restaurants, but also what the many different areas have to offer.

Thanks again to your trusty Special Issues editors here at the *News-Letter*, we beat our clan of reporters until they agreed to venture out around our great city. We gave them the mission of exploring uncharted territory around the city instead of the usual reviews of Terrace and Ruby Tuesdays. Taking on this mission, they understood the importance of their efforts to let you know about the finest restaurants, bars, diners and eateries that are worth your spending that wad of cash saved up from working at the library all semester.

The results of the investigations and analysis were surprising as in some cases; restaurants had varied in quality from years past.

Of course, we could not have finished this extensive guide without the help of some of Hopkins' finest individuals.

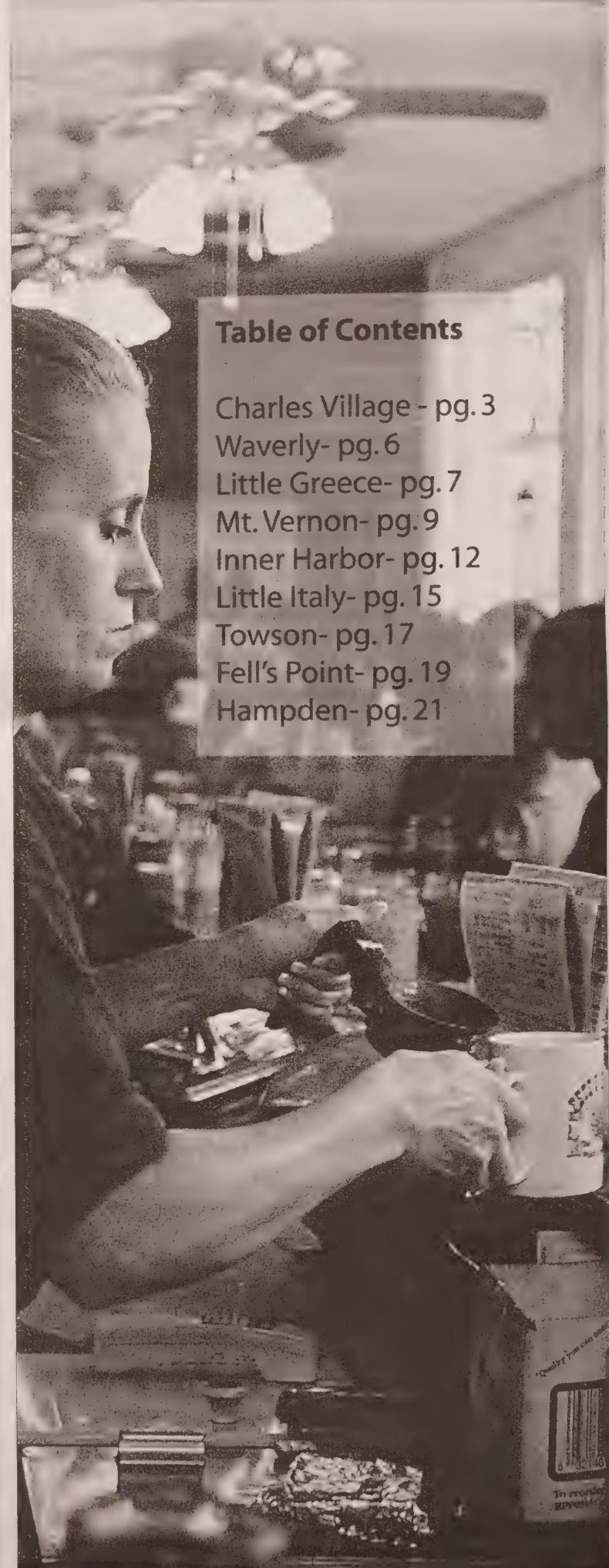
Thank you to Jay and Mike for the pep talks and company during our long weekend of layout, to Turbo for his games of catch, long hours of IM and insightful headline suggestions, to Liz and Raph for getting us some great photos just in the nick of time, to Maany and Ron for their help and randomness and hairless chests, Gordo for being here for so many extra hours, to Akbar for some spicy yet delectable Indian cuisine which helped to refuel us, to the brewers of Yuengling and Bud Light, the head of Dining Services for making the dining guide a crucial publication and of course to all the *News-Letter* editors and staff writers whose work you see before your eyes.

Straight out of Compton,

Jeff Katzenstein and Emily Mayer
Focus/Special Editions Editors

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CHARLES VILLAGE

The local pizza is plentiful but it ain't tasty

By Jason Gordon

Everyone loves pizza. I've yet to meet a person who doesn't enjoy this tasty treat. Being from New York, I take pizza very seriously. My friends here call me the "Pizza snob." I guess that's because I feel that pizza in Baltimore just isn't good, plain and simple. But every once and a while, when you're up late studying for that midterm or working on that crazy project, you get the urge for some late night pizza. The question is which place to order from. There are so many choices around here but are any of them good?

No matter where you order from, you're going to have to wait. Many places will immediately answer the phone, "Hello, please hold," and you will be thrust into the waiting queue before you even have a chance to say anything. Even when I called in middle of the day, at a non-peak eating time, I got this treatment from numerous places. The big chain pizza places seem to do this more than the local joints, though. Even after you manage to get your order placed, there's still the delivery wait. Most places take a little more than half an hour but

I've waited over an hour for a pizza before.

Another problem with ordering pizza is price. It seems that every time you order, the price is different. I don't know if it has to do with daily specials, but don't expect the pizza to cost the same amount next time you order.

Of course you have your standard places. Both Papa John's and Domino's deliver up standard pizza pies. I tend to favor Papa John's over Domino's pizza in terms of taste. From my experience, Domino's tends to have those little yellow anti-stick grains on the bottom of the pizza, which I don't like at all. Also, I think Papa John's has better sauce and better service.

For the really lazy people, you can order Papa John's on-line to skip the wait on hold; however, I've found that calling in usually results in speedier service (though I don't know why). When you look on-line, you do get to see a collection of current coupons though, which can really help you save some cash. Papa John's and Domino's also have a small selection of side dishes. Both stores have chicken fingers now, though I haven't tried these yet. Domino's calls them Buffalo chicken kickers, while Papa

John's calls them Papa's chicken strips. Domino's also has Buffalo wings, which aren't too bad. Both stores also have cheese bread sticks, though the ones from Domino's are definitely better.

In addition to the large national chains like Domino's and Papa John's there are some local stores where you can order pizza. Crazy Mario's, King's pizza and

ORDERING PIZZA?

Here are some possibilities:

King's Pizza: 410-889-3663
Pizza Boli's: 410-235-1000
Casa Mia's: 410-467-0596
Egyptian Pizza: 410-323-7060
Crazy Mario's: 410-366-1111
Papa John's: 410-243-7272
Domino's: 410-235-3030

Pizza Boli's all deliver to areas around and on campus. Crazy Mario's has the cheapest price for a simple cheese pizza but you get what you pay for — their pizza just isn't that good.

Pizza Boli's has a Web site where you can look over the menu in case you forget or lose yours and has reasonable prices. King's pizza was a bit pricier but their pizza is pretty good. Also, when I

called King's pizza, I was able to speak with someone to place my order without holding which was a definite plus for me. All of these places have a variety of sides including French fries, subs, garlic bread, cheese sticks and fried chicken. Check the menus to see what's available at each specific place.

One good pizza place worth checking out is Casa Mia's, located in the Rotunda. If you are ever there and have time to spare, consider grabbing a slice and a menu from this local pizza pub. I especially enjoyed the crust, which is doughy and biscuit-like. Casa Mia's prices are pretty reasonable and they even do delivery now. In addition to pizza, they have pasta dinners, subs, sides and salads. If you pick up their menu, you will find lots of coupons as well.

One additional place I thought I would mention is Egyptian Pizza located just south of Towson. This gourmet pizza restaurant is a place to order from if you're looking for good food at a not-so-cheap price. Their gourmet pizza's feature various ingredients from pesto to potatoes, spinach and goat cheese. My roommates and I have ordered from here a bunch of time and have never been dis-

appointed. They even deliver to our area. The menu can be found on-line at <http://www.egyptianpizza.com>. Definitely look it over before calling since, their pizzas are not standard by any means. In addition to pizza, they offer a wide variety of Middle Eastern cuisine, all of which is very tasty.

Sometimes you've just got to have that late night pizza snack and luckily many of the restaurants are open late to accommodate. King's pizza is open until 2:30 a.m. on Fridays and Saturdays and 1:30 a.m. Sunday through Thursday. Domino's is open until 2 a.m. on Saturday and Sunday and 1 a.m. all other days. Pizza Boli's is open until 1 a.m. everyday. Papa John's closes early: 11 p.m. Monday through Thursday and 1 a.m. Saturday and Sunday.

No matter which place you choose, getting the pizza delivered is going to be more hassle than it's worth. Most of the stores are not to eager to help out customers and you get varying information depending on when you call and who you talk to. If I were you, I'd stick to trying to find free pizza on campus, where the organization providing deals with the hassles of actually getting the pizza.

Your fortune: all Chinese food tastes the same

By Jeremiah Crim

When sampling the Chinese food available for delivery to the Homewood campus, an important fact must be acknowledged — you can't get great Chinese food delivered in Charles Village. But this doesn't mean there isn't a wide variety of good Chinese to satisfy your late-night cravings: Golden Crown, New China, Orient Express and Paul Chen's all offer Chinese cuisine of decent quality. And while most Hopkins students develop a preference for one place over the others, this choice is often no more than a result of habit or a single bad experience with one restaurant; in reality, the food offered by all four is pretty comparable.

The question, then, becomes one of what to order, rather than where to order from. As there are slight differences in the selections offered by each restaurant (and in the cost of these selections), your favorite dish, your appetite and the size of your wallet may be the biggest factors in determin-

ing which place is best for you. Just keep in mind that all four choices offer the most popular dishes: orange chicken, sesame chicken, beef and broccoli, etc... and all deliver for free if your order costs more than \$10 (\$12 for Paul Chen's). So if you stick to the classics and are easy to please, just pick up the nearest menu and order your food now.

When ordering, always consider the specials that are offered; these are usually the best way to get the most food for the least amount of money. All four restaurants have lunch combinations, consisting of a main dish, rice and an appetizer (usually an egg roll) for around \$5, and only Paul Chen's doesn't offer a larger version of the same thing as a dinner special.

Though they're essentially the same, the dinner specials available from Golden Crown, New China and Orient Express vary slightly. Both Orient Express and Golden Crown offer an entree, an appetizer, a soup and rice for \$7.95. While Orient Express gives the choice of

fried or steamed rice (fried rice from Golden Crown will cost you \$1 extra), Golden Crown's special boasts many more options — five, not three, different soups are available, and you can choose fried or steamed chicken dumplings, sesame shrimp toast, fried wontons or an egg roll as your

ORDERING CHINESE?

Here are some possibilities:

Golden Crown: 410-467-3213
New China: 410-234-8359
Orient Express: 410-889-0003
Paul Chen's: 410-235-8744

appetizer.

For those with lighter appetites, New China offers a dinner special without the soup for about \$2 less. Not only is this option cheaper, it also includes a much more appetizing fried rice. Unlike the soy sauce-soaked creations of Orient Express and Golden Crown, New China's fried rice is the real thing, with bits of

egg, pork, carrots and peas. If you want to save a little money and appreciate good rice, this is the way to go... or you can just order from one of the other restaurants and get a second meal — or at least a midnight snack — out of your order.

Paul Chen's, though it offers no dinner specials, attracts a large customer base because of its large selection of entrees, especially vegetarian options. While all four restaurants offer some type of fried or steamed vegetables, only Paul Chen's makes dishes with tofu or other meat substitutes. In total, more than 25 different choices without meat products are available, and while the "monk's beef" and other substitutes don't taste much like the real thing, their flavor is still sure to satisfy.

In addition to these vegetarian options, Paul Chen's also offers a larger variety of seafood (including lobster) than the others, and specialties including duck and lamb are absent from the other menus. This selection does

come at a cost, though — expect dinner at Paul Chen's to cost a few dollars more than elsewhere.

While Paul Chen's menu is by far the largest, the other restaurants also have their own bragging rights. New China offers Chow Ho Fun, a mixture of wide noodles, onions, vegetables and your choice of meat.

Only Orient Express carries sushi, and its large selection of sushi, sashimi and maki rolls includes nearly 100 options. And Golden Crown, while it serves nothing that the others don't, is open an hour later nearly every night. As you see, each place has its own advantages ... try them all, and find your favorite. And once you find yourself ordering from the same place, time after time, as you undoubtedly will, remember that three other restaurants, all with slightly different options, also deliver Chinese food.

As your fortune cookie might point out, a nice change of pace every once in a while can work wonders.

Paper Moon lures with its 24-7 service

By Diana Iskelov

If you're looking for food anytime, day or night, with a quirky disturbing atmosphere and reasonable prices, you don't have to look any further than the Paper Moon Diner, located on 28th Street just south of the Sig Ep house.

Paper Moon is hard to miss with its trendy-looking sign towering above the establishment. When entering one might notice a large collection of mutilated dolls. Yes, it's pretty weird, but it just adds to the idiosyncratic ambiance. The clientele ranges from yuppie Guilford residents to Charles Village gothic enthusiasts. The lines tend to be longer from midnight till 3 a.m., being that it is the only restaurant open at that time.

Featuring an all-American menu of burgers, TV dinners and breakfast food, as well as a limited number of vegetarian options and some tasty desserts, Paper Moon is noted for its 24 hours a day, 7 days a week service. But we didn't say it was good.

Entrees begin at around \$6; for a full meal one can expect to pay around \$10 to \$15. In fact, the restaurant requires a minimum order, so you can't just join friends and order water or a soft drink. One of the highlights of the fare is the breakfast food — decent pancakes, eggs and breakfast sandwiches make for a good study break for all the late night types out there. But for the outrageous price, you could cook your own



NATASHA GARG/NEWS-LETTER

If you don't mind this thing staring at you, Paper Moon is a good place to get late-night eats.

pancakes and save the money.

For a unique appetizer, try the sweet potato fries. Don't expect your regular McDonald's French fries. These look similar to mozzarella sticks and have a crispy exterior but the interior is sweet and gooey.

The burgers and sandwiches also deserve notice for their reasonable prices and good taste. Various salad wraps, vegetarian options such as granola and

veggie sandwiches, as well as some delicious desserts round out the menu. The desserts appear mouth-watering and tempting, but they actually fall flat. Anyone would do better to visit Ruby Tuesday's for an ice cream sundae.

While the food is far from amazing, it is the atmosphere of Paper Moon that makes it stand out — upon entering, one feels like they have been transported

back to '80s! Mannequins reside in the bathrooms and at various locations along the walls, GI Joes and Barbie dolls hang from the ceiling, Transformers, toy cars and the like can be found sprinkled throughout the décor. In addition, the waiters and waitresses are some of the quirkiest people to be found in Baltimore — definitely start a conversation or two while there, you'll get a laugh!

Moreover, the diner maintains a very hippy, almost socialist attitude in how it serves customers. The meals have names reminiscent of the hippie era, using words like "weed." Waiters are not assigned to a single table. Instead, there is collective service, wherein every waiter serves any table. While this may sound like an interesting idea, it actually decreases the quality of service. Sometimes more than 20 minutes can pass before a waiter visits your table, and oftentimes the waiters become confused as to what table wants what meal. So you could easily end up with another customer's order.

But above all, everyone who visits the bathroom at Paper Moon leaves in bemused shock. In the bathroom, a large, naked mannequin stares at people engaged in their business, taking away any sense of privacy.

Overall, the Paper Moon Diner has a good atmosphere, reasonable prices and convenient hours (all the time, all year long!). If you're looking for a late night bite to eat or a fun breakfast, you don't have to look any further than Paper Moon.

PAPER MOON

227 W. 29th St.

Phone: 410-889-4444

Price: \$10-\$20

Location: Across from the Sig Ep house

Hours: Always Open

Polo Grill is convenient and sophisticated

By Martin Marks

So your parents are in town for the weekend and want to celebrate your recent success in a string of Orgo exams, getting into law/medical school, or just because dammit, you're their deserving child. Where should you go to celebrate these milestones in your life? My answer to this is so important, I figure that the shimmering italics of my word processor will only further entice you: *Get them to take you to the Polo Grill...*

Not that the Polo Grill needs to entice you any further than it already does. With the feeling of an Edwardian hunting lodge decorated with oversized magnums of champagne, the Polo Grill hails impeccable service and arguably the best food in Baltimore. Offering up everything

from traditional Maryland crab-cakes (one of the only draws for some people to attend JHU) to steaks cooked to perfection, the food is anything but boring.

Wine from their extensive and

POLO GRILL

4 W. University Pkwy

Phone: 410-235-8200

Price: \$10-\$15

Location: In Charles Village across from the Homewood Field

Hours: Mon.-Fri.: 5 p.m.-10 p.m.

Sat.-Sun.: 5 p.m.-11 p.m.

award-winning wine list is decanted and then served, something hardly seen at restaurants these days. And, with the painstaking efforts of executive chef Michael Rork (formerly of the Harbor Court Hotel), expect a

savory meal with attention to detail.

Conveniently located on East University in the lobby of the Inn at the Colonnade (a.k.a. the Doubletree), the restaurant is within walking distance of the Homewood campus, and thus a convenient dining spot for when your parents are visiting you in Baltimore. Because the Doubletree is one of the closest hotels to campus, your folks'll probably be staying there anyway.

For those of you looking for the classy and obviously much more expensive alternative to CVP, for the place you can have your first Martini with your father to a celebratory anniversary toast with your significant other, look no further than the bar at the Polo Grill. If your family is in town on a Sunday, come here if you want to have an early afternoon of gluttony featuring oysters on

the half-shell, prime rib, blintzes, bagels and lox, shrimp and Cook's champagne (shudder).

Though the price may be ex-

With a warm atmosphere and good food, expect to leave the Polo Grill with a full stomach.

pensive in terms of Baltimore standards, I like to remind my parents before they take me how much money they're saving by my not having gone to college in New York. While appetizers are

priced around \$13, the main courses range from \$20 for the pasta to \$43 for the lobster.

The Polo Grill is managed under the caring hands and watchful eyes of Lenny and Gail Kaplan, two of Baltimore's top restaurateurs. Known throughout Baltimore during the heyday of the Pimlico Hotel, the Kaplan's Polo Grill was rated as "extraordinary" in the 2001 *Baltimore Zagat Survey*.

The restaurant has also picked up numerous awards from the likes of *Wine Spectator Magazine*, the *City Paper*, and *Baltimore Magazine*. Though the Kaplan's run a tight ship, expect a friendly visit to your table welcoming you to Baltimore.

With a warm atmosphere and good food, expect to leave the Polo Grill with a full stomach and an understanding why Baltimore is called Charm City.

WAVERLY



LIZ STEINBERG/NEWS-LETTER

Thai Restaurant is as unpretentious as the name sounds.

Drop the suit at Thai Restaurant

By Liz Steinberg

Thai Restaurant has a lot of factors in its favor. It's close, cheap and, as a bonus, the food is pretty good.

Located on Greenmount Avenue near the Enoch Pratt library's Barclay branch, the restaurant is a short walk from campus. It is exactly what the name implies: straightforward, unpretentious Thai food in an unpretentious setting. The dining room is shielded from the street with a curtain of bamboo plants in the windows, and if you peek around the thick stems, you'll get a scenic view of the Amoco gas station.

The menu offers a good selec-

chicken, vegetables and tofu for most dishes. The wide range of dishes-to-order vary in price depending on the ingredients requested, making it possible to get any of several dozen dishes for \$7.95 or \$8.95 if you choose the least expensive option. The most expensive options, which include shrimp and duck, cost up to \$12.95.

The entrée-to-order list includes curries, which come in a range of colors and varieties, as well as stir fries. The curries, which pack a kick, are served in ceramic bowls alongside a cup of rice. I generally find myself with leftover curry sauce and will order more rice, which costs an additional \$1 per bowl.

Stir fries combine various vegetables and sauces — such as baby corn and mushrooms; pineapple and curry sauce; and basil and green peas with a mint-flavored sauce — with your choice of meat or extra vegetables.

Under noodles and rice, you can find pad thai (\$9.95), drunken noodles (\$10.95 to \$12.95) and fried rice (\$7.95 to \$12.95). Although not my top choice, the fried rice has earned rave reviews from several of my friends.

Thai Restaurant also offers a handful of a la carte "house specials," most of which are seafood dishes. This includes sautéed shrimps, scallops and squid (about \$14.95) and sautéed roast duck (\$13.95).

I like this restaurant because it is convenient and inexpensive: It's the type of place I can go if I just don't feel like cooking dinner. The ambience is casual but pleasant, and the dining room is dimly lit, decorated in traditional Asian-restaurant style. While I wouldn't recommend eating here if you want to get dressed up, Thai Restaurant is a good everyday-type dining experience.

THAI RESTAURANT

3316 Greenmount Ave.

Phone: 410-889-6002

Price: \$8 - \$15

Location: Waverly

Hours: Mon.-Sat.: 11:30 a.m.- 3 p.m., 5 p.m.- 10 p.m.

Sun.: 4:30 p.m.- 9:30 p.m.

tion of the traditional Thai dishes you'd find in American restaurants. Appetizers range from the typical spring rolls (two for \$4.25) and skewered beef or chicken sate (\$5.95) to tod man pla, which is billed as "the most famous Thai dish — minced fresh fish and shrimp beaten with Thai curry sauce, deep fried, and served with cucumber sauce" (\$6.25).

Many of the soups combine ingredients including coconut milk, shrimp and other seafood. Most cost \$3.25.

While Thai Restaurant lists a few dozen entrees on its menu, it manages to make the list more extensive by offering choices including shrimp, duck, beef,

Head over to Pete's Grill for some comfort food

by Maany Peyvan

It's not a diner until three things are true. First, you've got to be able to get pancakes any time during the day. Second, the grillman has to have a one syllable name: Skip, Chuck, Ed, Sal, Mel, or in this case, Lou. Third, a waitress over the age of 35 must endearingly refer to you as "hon."

And so Pete's Grille offers the complete diner experience. The building sits modestly on the corner of 32nd and Greenmount, letting the crowd speak instead. There are often long lines snaking out the building full of people hoping to get a plate of steaming scrapple or home-style hominy. You probably won't be standing longer than 10-20 minutes for a seat at the counter, but the food is definitely worth a longer wait.

When doors open at 6 a.m., everyday, the place is already roaring. The crowd is usually an interesting mix of hungover Hopkins students and elderly Waverly natives. But it's not the communal charm of the place that keeps it packed, it's the honest proposition of good, cheap food.

When you order pancakes, they get served to you still steaming. They're fluffy and light, and

work beautifully in concert with creamy butter and warm (which is key!) syrup. The bacon is never burnt, but isn't gummy either, and showcases a savory, umami flavor that's taking some of America's best restaurants by storm.

And that's just breakfast. I'm not mentioning the laudable efforts Pete's delivers for lunch. How about lumberjack-sized portions of daily specials like roast turkey,

days a week. Make that great breakfast.

The service is also top-drawer. Motherly waitresses will greet you with a smile and fill your cup of coffee enough times to satisfy Mr. Pink.

Lets face it, Pete's is the kind of place that makes you feel ashamed, not only of the food you've normally been eating and the prices you're paying for it, but of the fact you haven't been there hundreds of times before.

If you decide to go during Saturday mornings, be sure to check out the Waverly farmers market located right outside. You can compliment your real eggs and pitch-perfect cornbread with some hot cider.

Make sure to obey the rules, though. You can only sit down at the counter if the waitresses call you from the front of the line. Two amateurs tried to poach some prime counter real estate, but were quickly accosted by ravenous, power-tripping lesbians. Not exactly the experience you're going for.

So make a trip to Pete's next Sunday. Why not replace the unsightly aftertaste of church with some thick buttermilk silver dollars and a hearty western omelet.



LIZ STEINBERG/NEWS-LETTER

LITTLE GREECE



RAPHAEL SCHWEBER-KOREN/NEWS-LETTER

The Eastern House, off Eastern Avenue, is modestly decorated and specializes in Greek cuisine.

Eastern House satisfies

By Ron Demeter

Located a good 20-minute drive from campus in Greek town, the Eastern House Restaurant is a decent eatery with a great selection and a homey, welcome feel. The restaurant is located on Eastern Ave., a few stores down from the Spartan Pizzeria. The restaurant is comparable in size to Rocky Run and the interiors are modestly designed. The portions are large, so expect to leave with a very full belly.

EASTERN HOUSE RESTAURANT

3706 Eastern Avenue

Phone: 410-342-7117

Price: \$10-\$15

Location: Right in Highlandtown

Hours: Sun.-Thur.: 8:00 a.m.-9:00 p.m.

Fri.-Sat.: 8:00 a.m.-10:00 p.m.

While the restaurant specializes in Greek food, it is not limited to Aegean cuisine. The menu includes many traditional American foods such as an assortment of sandwiches, burgers and seafood. Expect to pay a modest amount for dinner, somewhere in the range of \$10 to \$15. In addition to their regulars, the Eastern House Restaurant also offers a full-page daily addition to their menu, adding even more variety to the already packed menu. The restaurant provides warm bread as a starter for the table, which begins the gradual process of stuffing you

silly.

Greek specialties are what the restaurant is known for, available choices are baked pastitsio, baked moussaka, stuffed grapevine leaves and broiled shish-kebab. The pastitsio is similar to a lasagna dish and is filling as well. I had trouble finishing mine. At less than \$10, it is well worth it. The Greek specialties, as well as other entrees, are available with a choice of two vegetable selections. Among the vegetable selections available are whipped potatoes, string beans, cucumber salad, fried eggplant, French fries, fresh carrots, apple sauce, baked potato, rice pilaf, fresh spinach, pickled beets, stewed tomatoes, broccoli, sauerkraut and cole slaw. The vegetable selections available are subject to change every day.

The restaurant provides a large list of appetizers available, some such as the Baked Stuffed Oysters in the Shell with Imperial Crab costing as much as an entrée. The Spanakopita, a form of spinach pie, is one of the few light dishes on the menu.

Eastern House offers a large selection of large sandwiches for a fraction of the price one would pay at other restaurants. A hamburger at the restaurant is a mere \$3.75. The Souvlaka on Pita bread, featuring broiled tenderloin wrapped in pita bread and served with French fries is a little pricier at \$6.50 but is served in a large portion.

The Eastern House Restaurant is known for their crab

cakes, but the crab cakes are a little expensive at almost \$20 a pop. Other expensive seafood dishes available include fried jumbo shrimp, stuffed lobster tail and stuffed fillet of flounder. Most other dishes are rather affordable for the average college student.

Other entrees available include specialty salads, steaks & chops, poultry dishes, hot sandwiches, pasta dishes, veal dishes and children's platters. Most entrees come with a selection of two vegetable dishes. It is worth it to check out the dessert menu, but the portions are so large that you prob-

While the restaurant specializes in Greek food it is not limited to Aegean cuisine. The menu includes many traditional American foods...

ably will not have any room in your stomach.

If one has access to a car or can hitch a ride, a visit to Greek town and the Eastern House restaurant are things that should certainly not be missed.

The Black Olive is the pits

By Jeff Katzenstein

It takes a certain kind of person to appreciate the Black Olive restaurant, located in Fell's Point. However, this kind of person is probably not the typical college student. In a few words, the Black Olive's menu consists of gourmet Greek seafood.

As for presentation and atmosphere, the restaurant is probably one of the best in Baltimore. Unfortunately, these two factors are rarely considered when a typical college student looks for a place to eat.

The Black Olive is only a few blocks away from the main drag of bars and restaurants of Fell's.

It's close enough to the action of the popular bar scene, but is in a nicer area, with cobblestone roads, and old-fashioned, tree lined streets.

Adding to the charm of old-fashioned Bond St., the décor of the restaurant is a mixture of modern and rustic.

For example, the walls are all original brick, but there are additions such as a large skylight extending from the first floor. The restaurant's kitchen is of special note, since it is open to the rest of the restaurant, yet maintains an air of authenticity and quality rather than the dirtiness and noise commonly found in restaurants with open kitchens.

Fresh seafood of all types is displayed on a bed of ice next to the kitchen, where waiters and waitresses were actually taking customers to choose their dinners.

My dining experience at the Black Olive was a night full of surprises, most of which were not the good kind. The Web site that reviewed the restaurant had listed the pricing as "moderate," so my friends and I had expected a fairly priced, but good meal.

Much to our surprise, there was no dinner on the menu for under \$25. Even the soup cost \$15. Not only was the menu pricey, but it was also very limited in its food options. Consisting mainly of seafood, there were only

a few other options, including steak, veal and a couple vegetarian dishes. The menu obviously wasn't for everyone. I at least expected some traditional Greek specialties, such as spanakopita or moussaka. However, I soon learned that the Black Olive does not serve Greek food as most know it.

Given the expensive nature of the menu, I decided that my best bet was to have an "appetizer dinner," so I ordered the stuffed calamari and a jumbo lump crab cake. Being used to a traditional fried calamari, I expected a plate full of at least several pieces of stuffed calamari. I instead received one piece of

calamari, stuffed with ricotta and feta cheeses on a bed of leafy greens. It was tasty, in a rich gourmet sort of way. The presentation was about as artsy as an appetizer gets.

However, I would prefer a plate full of greasy fried calamari any day.

My second appetizer was the jumbo lump crab cake. As luck would have it, they confused my order with the crab cake entrée, which was \$25 for two crab cakes and a small portion of cooked vegetables.

Instead, I ended up paying the appetizer price (\$13). The cakes were basically what anyone would expect from a nice restaurant, with more meat than filler and a rich taste. However, considering the price, I know several places in Baltimore (such as Gertrude's at the BMA) that will give you a much better crab cake at a better price.

If you're looking to impress a date, the Black Olive might be the place to go, provided you don't max out your credit card. This might also be a nice place to go when dining with your parents. However, if dining with friends, it's probably not the best idea.

In summary, the Black Olive is marked by its sophistication and freshness, yet its small portions and pricey menu probably are not exactly what the typical college student is looking for in a restaurant.

Ikaros: now you can go Greek without pledging

By David Leiman

For those brave enough to venture past the tried and true Inner Harbor, a real treat lies ahead. Just a short cab ride past the Harbor will land you in the oft-overlooked area of Baltimore known as Greek Town. Like Little Italy, this ethnic enclave is host to a variety of restaurants that offer an array of tastes and choices. Among the best-loved in the area, Ikaros' flavors will take your taste buds on a journey to the sky, without those pesky wax wings.

Presenting wholesome, tasty food, this restaurant is named for the tragic hero of Greek Mythology, Ikaros. The son of Daedalus, Ikaros did not heed his father's warning not to fly too close to the sun. Entranced by flight, his wax wings melted and he fell to his death in the sea.

It is this ominous backdrop that provides the atmosphere for the breathtaking array of versatility that a diner can expect. The mood, however, is quickly lightened by the friendly staff. Eager to help and prompt with requests, the waiters provide an energetic and enthusiastic component to the meal, especially when it comes to choosing from their large menu.

Although the variety of stock

choices and specialties can be overwhelming, any of the waiters or routine diners are happy to recommend their favorite dishes. An especially common recommendation is to try an appetizer; the crab soup is particularly tasty. But leave room for the main course, which is truly Ikaros'

tions, be prepared to take some food home with you.

Worthy of specific praise are the chicken kebabs and the leg of baby lamb. Both come with a side of potatoes, peas and carrots, and afford a large and satisfying meal. The taste is homey, but satisfying.

If you have any room left for dessert, be sure to order a Greek favorite, baklava. This delicate sweet pastry is the perfect way to top off a meal. Also try some of their delicious coffee, which is a perfect bitter complement to the sweet tastes of Greek desserts.

Among the only drawbacks are the prices, which are somewhat steep for the college budget, particularly when adding in the \$10 cab ride to and from Eastern Avenue. Otherwise, only the sordid surrounding neighborhood would deter a would-be patron from enjoying the cozy interior of Ikaros. Unlike Little Italy, and further away from the comfort of rejuvenated Harbor Town, Greek Town remains somewhat sketchy late at night.

If you can finish the entire meal, it is hard to imagine getting up to find a cab, let alone trying to fly away. But with the fresh taste of Greece in your mouth, you won't mind the trip back to Homewood.

draw.

Both the chicken and the lamb provide outstanding satisfaction. Large portions of wholesome and tasty food are promptly served, even on weekend nights. Of course, most any meal will get you full. An array of traditional meat dishes as well as vegetarian entrees makes this a nice, neutral dining experience. Ikaros' is also an excellent place to find fish, as the traditional Greek diet might suggest. There are a variety of choices, all providing equal quality of taste. And, with large por-



RAPHAEL SCHWEBER-KOREN/NEWS-Letter

Ikaros, located in Greek Town, has cuisine that is both moderately priced and extremely tasty.



MIKE SPECTOR/NEWS-Letter

Acropolis provides both food and dancing in the same place.

Acropolis: Zeus would be proud

By Supria Ranade

Acropolis, a combination of a Greek restaurant and a nightclub, offers the unique opportunity to enjoy a spicy spinakopita to drink sake and retsina, under the same roof.

The cuisine consists of the delicious, authentic Greek buzzwords saganaki (cheese fried in olive oil), skordalia (a mash of potato and garlic) and grilled squid (stuffed here with feta cheese), as well as a dozen types of fish and other seafood, most of which are simply grilled over a fire.

Acropolis expresses itself to the world with large antique letters in dark blue above the entrance. Step inside and the theater continues, with a plaster Hercules projecting water into a fountain, and the partition separating the dining room by a bronze railing with a Roman accent. Columns stand erect the dining area, and hints of a sultry night take shape as the adjacent dance floor beckons the audience with the catchy Syrtaki beat in the background around midnight. The menu contains the typical Hellenic variety.

Appetizers range from dips served in generous portions on big white plates with herb pita bread to hummus, topped with capers and green olives. The most popular dish is the tzatziki, spiced

yogurt with shredded cucumber, served with pita bread. A sushi bar lays hidden in the corner of the restaurant, with an excellent choice of fresh fish with a Greek touch. The most popular type includes the squid and sliced cucumbers, topped with sweet rice wine vinegar.

Fish is a common choice for the main course. Fresh yellowfin tuna in a sesame seed crust, fried, whole barbouni topped

with lemon juice and capers and the rockfish come accompanied with a hot serving of pita bread and vegetables. The dinner menu also includes savory ham-

burgers and lamb chops, topped with garlic, oregano and olive oil. A choice of side dishes includes mixed vegetables, orzo draped in tomato sauce and crisp-soft roasted potatoes and steamed spinach. The dessert is brilliantly equipped with authentic dishes such as baklava, carrot cake, strawberry shortcake and a three-layered cheesecake.

The prices are reasonable but slightly high. The appetizers range from \$5 to \$11, while the entrees range from \$10 to \$20. Acropolis accepts cash, American Express, Visa and Mastercard. The restaurant is open from 11:30 a.m. to 2:30 a.m. Slacks are required for men, and no one will be admitted wearing tennis shoes.

MOUNT VERNON

The Ruby Lounge is a true culinary gem

By Emily Mayer

Ruby lounge is a refreshingly eclectic mix between a trendy New York lounge and an art deco poetry café. Located within view of the Mount Vernon monument, this Baltimore bistro brings a real urban feel to the otherwise quiet area. The enjoyment of slipping away into the sophisticated ambience would be reason enough to visit, but the vast array of diverse dinner choices and original cocktails make the evening complete.

In addition to a wide variety of beers and ales, Ruby Lounge features nightly drink specials, such as half off all bottles of wine with the order of an entrée. If you're interested in a more creative choice, the Lounge boasts over 35 varieties of martinis, such as "pond water," a combination of Skyy citrus, melon liquor and sour mix; and another interesting choice, "orange bloom," consisting of Gin, triple Sec and sweet vermouth. These tempting drinks range from \$6 to \$8.50. If this seems like it may

stretch your wallet a bit too much, try going on Thursday nights when all Martinis are \$2 off.

Nothing goes better with these artistic drink blends than the cross-cultural menu that is always enhanced by a few specials dreamt up by the head chefs. But whether you stick to the menu or take a chance on a more daring dish, there is no way to go wrong. Even before the meal starts, warm French bread and herbed olive oil are provided to make the dinner selection process just that much more enjoyable.

With an array of appetizers and salads that are both inventively created and artistically presented, it is hard not to make a trip to this restaurant a four-course affair.

Some of the Ruby Lounge favorite starters are the Green Chili Wontons with fire roasted salsa, the fried oysters with Wasabi dipping sauce and the Skirt Steak salad with romaine lettuce and a Gorgonzola Tarragon dressing. Though these

choices are not to miss, it is advisable to share them if you harbor any hope of having room for an entrée and, of course, a delicious dessert.

The really wonderful thing about the entrée options is that there really is something for ev-

*At the Ruby Lounge,
there is really
something for
everyone's tastes.*

ery taste. Patrons, from the most avid meat lover, to the true seafood enthusiast, to the health conscious vegetarian, will find themselves tempted here.

There is a southwestern Ristoro with both chicken and chorizo sausage, a pan-seared sea bass with lump crab, and

pasta with sautéed seasonal vegetables. Though some of these options may cost as much as \$25, there is also a nice range of choices you can get for about \$15.

If these options still seem too exotic for your tastes, then not to worry. The Ruby Lounge also has a richly decorated brick oven where they cook gourmet pizzas. Among the choices, even the plain cheese pizza is a tasty amalgamation of smoked mozzarella, cheddar, gorgonzola and parmesan.

If you're feeling more daring, try the smoked trout pizza or the garlic duck breast pizza, both popular and inventive. These pizzas are not only nicely sized, but they range in price from only \$10 to \$13.

If you manage to still find room for dessert, then indulge your sweet tooth with any number of the dessert specials changed often with the seasons and pastry chefs' creations. Though whatever is chosen will surely be fulfilling, the chocolate mouse cake with fresh

strawberries and whipped cream is especially indulgent.

To make the experience even better, Ruby Lounge offers a friendly and young but knowledgeable wait staff that seems more than happy to accommodate diet restrictions or menu alterations. The service was quick and attentive, and dare I say that many members of the wait staff was good looking and charming as well.

So for a hot date, a birthday dinner, or even a guys or ladies night out, spend some extra money and enjoy all that the Ruby Lounge has to offer. You will be hard pressed to find such a great ambience with such delicious food anywhere else in Baltimore.

RUBY LOUNGE
802 N. Charles St.

Phone: 410-539-8051
Price: \$15-\$30
Location: Mount Vernon
Hours: Tue.-Wed.: 5:30 p.m.-10 p.m.
Thur.-Sat.: 5:30 p.m.-11 p.m.
Sun.: 5 p.m.-9:30 p.m.
Closed Mondays

The Heavenly Helmand

By David Leiman

With all the recent media focus on Afghan culture, have you ever wondered what their cuisine is like? Ponder no more. Just a short trip away down Charles Street lies The Helmand, one of Baltimore's finest restaurants. Located in the heart of Mt. Vernon, The Helmand mixes classic taste and atmosphere.

Owned by Afghani president Hamid Karzai's brother, The Helmand has become a Baltimore institution. A popular choice, even on weeknights one can expect long waits up to 30 or 40 minutes before being seated. This should provide you with plenty of time to peruse the décor, which blends classic Afghani designs and rugs with a gentle mood lighting reminiscent of dining of New York's Upper East Side. There is also plenty of space once seated, as The Helmand's two rooms provide an excellent mix of cozy interior without sacrificing a spacious dining atmosphere.

Among the better tastes are the lamb kebabs and grilled steak chunks. These tasty morsels are prepared well and with plenty of flavor. While Afghani kebabs have a tendency to be on the drier side, The Helmand does well to ensure a juicy taste. Beware of the ground beef and onion filled dumplings,

however, as they tend to have undercooked shells, even as the filling may be tasty. Generally, to get the most of The Helmand experience, it is recommended for non-vegetarians. Most of their dishes, though, do have a non-meat alternative. These are usually spinach-based, but the pumpkin is particularly good. The Helmand stays true to Afghani tastes and makes these plates well; they are recommended for side items.

Although The Helmand plays host to large crowds, there is ample room to enjoy the atmosphere. Despite its slow waiting staff, the food is quite tasty and rich. Yet, the combination of price, size of portions and wait do not make this an ideal choice for a quick meal. Rather, a trip with one's parents or on an anniversary is advised.

THE HELMAND
806 N. Charles St.

Phone: 410-752-0311
Price: \$13
Location: Mount Vernon
Hours: Mon.-Sun.: 5 p.m.-10 p.m.



RAPHAEL SCHWEBER-KOREN/NEWS-LETTER

The Helmand, the only Afghan restaurant in the area, offers a change of pace and a unique taste.

Brass Elephant is classy, elegant

By Mike Spector

The Brass Elephant restaurant offers some of the fanciest, classiest dining in Baltimore. Located among many other Mt. Vernon eateries, Brass Elephant seems somewhat out of place. But the restaurant does its best to make passers-by aware of its class and style. Large windows that stretch from the ceiling to the floor allow onlookers to see beyond the large elephant emblem and get a peek at the elegant ambiance and ser-

dish consists of two fried wedges of Italian bread, stuffed with mozzarella cheese and rolled with romano cheese, served in a sea of tangy marinara sauce. It definitely beats your average mozzarella stick appetizer at most local pubs.

For a salad course, Brass Elephant offers a Caesar salad, spinach salad and a prosciutto salad. The Caesar salad is traditional, including actual anchovies and grape tomatoes. The spinach salad is tossed with tomatoes, Danish bleu cheese and cashews in a sweet, spiced vinaigrette. And the prosciutto salad has toasted English walnuts and a roasted fig vinaigrette.

For the main course, some of the choices include grilled Atlantic salmon, grilled beef tenderloin and chicken piccata. Vegetarians actually have two options (as opposed to the one offered at many restaurants). Brass Elephant offers "Angel Hair Pasta Basilico Cepellini," a pasta tossed with basil, yellow squash, olives, roasted tomatoes, garlic and olive oil. They also have a "Vegetarian Phyllo" which is curried flavored eggplant, tofu, wild mushrooms and Israeli couscous. It's served with wilted spinach and tomato sauce.

I've partaken in the meat of the menu—namely, the beef tenderloin and the pork chop. The beef tenderloin is quite savory and stacks up against the finest beef dishes at other area restaurants. It comes with "Yukon Gold mashed potatoes" which is basi-



RAPHAEL SCHWEBER-KOREN/NEWS-LETTER

A few blocks from Peabody, the Brass Elephant offers some of Baltimore's classiest dining.

BRASS ELEPHANT

924 N. Charles St.

Phone: 410-547-8485

Price: \$15-\$20

Location: Mount Vernon

Hours: Mon.-Thurs.: 5:30 p.m.-9:30 p.m.

Fri., Sat.: 5:30 p.m.-11 p.m.

Sun.: 5 p.m.-9 p.m.

vice that Brass Elephant provides.

The Brass Elephant has a variety of dining rooms, including the formal main dining room, which is viewable from the street, and an upstairs dining room that is more quaint and private. Either way, those who dine get the same service and may order from the more than satisfying menu.

For appetizers, choose from crab chowder, grilled shrimp, stuffed mushrooms and mozzarella en carrozza, among others. The mozzarella en carrozza is your basic fried mozzarella, but a plentiful, delicious portion. The

cally just a fancy name for a side dish that tastes mostly like mashed sweet potatoes. Standard veggies also accompany this entrée. The bottom line is that this dish is yummy for the red meat and potatoes person. The pork chop is also juicy and delicious. It's a large chop, so you'll definitely get your fill. The side dishes with this entrée are far more interesting. Next to your chop, dig into the Danish bleu cheese potato hash (blows the Yukon Gold mashed potatoes

out of the water) and the standard tasty veggies.

Desserts are nothing to get overly excited about here except for one: the crème brûlée. This creamy sweet is better than most and is definitely worth it.

Brass Elephant is a swanky place but not grossly expensive for the quality. Entrées run from \$11.50 to \$19.95 and appetizers and salads run in the \$3 to \$7 range. Be sure to call ahead for a reservation a few days in advance

(especially for a weekend night) or you won't get a table. One neat feature of Brass Elephant is the online reservation option, which can be taken advantage of online at their Web site.

If you're not in the mood for the wait, you can take advantage of the upstairs Tusk Lounge, which has a full bar and small tables. Here you can order from the regular menu, so long as you don't mind the less elegant atmosphere.

Leave room for dessert at Desert Café

By Martin Marks

For about three years now, I have considered the small neighborhood of Mt. Washington to be a haven from Baltimore. It's a place out of a Volkswagen Jetta commercial, with Christmas lights and quaint antique stores bordering the one-way streets. Just beyond Super Fresh and the Rotunda and down Falls Road, bordered to the east by the Jones Fall and to the south by Northern Parkway, Mt. Washington is one of the first "street-car suburbs" to exist right outside

the borders of Baltimore proper.

With a plethora of restaurants within this small neighborhood, from the Mt. Washington Tavern to McCafferty's to the Bun Penny Deli, it can often be difficult to

choose where you want to grab a quick snack or enjoy a romantic evening with your loved one.

Located at the heart of Mt. Washington's commercial district and tucked between antique stores, the colorful Desert Café is a wonderful choice for

either lunch or dinner. With both indoor and outdoor seating, the café is a cozy yet colorful oasis within the city. Emphasizing Middle Eastern cuisine, their menu is often supplemented with specials, from their spinach lasagna to their vegetarian quiche. The regular menu is dotted by such Mediterranean delights from Hummus and Falafel, to Zaatar Bread and Grape leaves, to Spanakopita and their array of salads.

What I like about the food is the portions. It's enough to enjoy your meal without being gorged on food stacked chin-high on a plate, a la Cheesecake Factory. This also leaves room for you to try one, if not many, of the Desert Café's desserts. Dessert offerings

change frequently, though several remain in constant supply behind the glass display cabinet at the front of the restaurant. I consider it a special day when the stars have aligned correctly and their chocolate pecan pie tarts appear behind the shining glass after my meal.

If I were to choose a second factor in making Desert Café one of my favorite restaurants, it would have to be that the restaurant is BYOB. Often at restaurants, wine can cost as much as the meal itself. At Desert Café, diners can bring their

own wine, so long as they leave some for the owners, Blake and Whitney Wollman. You'll see this young duo taking an active part in making this restaurant a cozy yet trendy mainstay in Mt. Washington.

And, fortunately for us diners, they're none too harsh on the eyes, either.

And as if this wasn't enough, on certain nights, a belly dancer entertains at the restaurant to middle-eastern music.

The Desert Café is a great find for those diners looking for a little change of pace.

Desert Café is a cozy yet colorful oasis within the city.



JEREMIAH CRIM/NEWS-LETTER

Kawasaki makes some great sushi, but it's a bit pricey.

Kawasaki offers excellent sushi

By Raphael Schweber-Koren

Kawasaki's sushi was some of the best I've had, but given my college student budget and the very long wait, only the most determined of eaters should visit.

Located in Mount Vernon, Kawasaki's awning leads up to the restaurant. The atmosphere is comfortable, with standard tables and chairs in the back, and up front, a tatami room. Situated right behind the front windows of the restaurant, the tatami room provides a more authentic Japanese experience while eating Japanese food, however, the limited number of them makes them a luxury and not a certainty. More often than not, you'll be sitting at the tables.

Kawasaki really is just a sushi restaurant. While there are some other items on the menu, such as the dumplings, the selection is not very extensive. The sushi menu, on the other hand, is very long and broad. Covering everything from the standard tuna rolls to the exotic Kawasaki roll, the sushi selection provides possibilities that are not available at many other sushi restaurants, and at an often-unmatched quality.

Extremely slow service unfortunately marred the otherwise excellent meal. The wait to sit was not long, and drinks were brought out fairly quickly. But our food, especially the sushi, took over an hour and a half to prepare. Several calls to the waiter, who was not very easy to communicate with, took time, and yielded nothing. We did not take advantage of the alcohol selection, and given the wait we would inevitably have settled on free refills of water. Personally I went through seven

glasses of water before receiving my first order of tuna rolls, and three more before the rest of my order was brought out. Other diners in the room experienced similar waiting times. The service may be much better at the seats up front, which are easily visible from the server's area.

As is typical with a sushi restaurant, sometimes the portions are smaller than expected, and combined with the long wait times and high prices, college students like us felt that we had not gotten our money's worth. Boasting prices that are higher than other sushi restaurants in the city, my meal at Kawasaki cost \$30. Being prepared to pay a higher price for dinner goes with a sushi meal, but compared to other sushi restaurants, Kawasaki is expensive. Be prepared to spend more here than one would usually spend on a steak dinner with wine at a good restaurant in the area, or on sushi at any of the other sushi restaurants in the Mount Vernon area.

If you have a night, as well as patient sushi fanatic friends with whom you have lots of catching up to do and a little more cash than usual, go to Kawasaki. You will enjoy the food, and the possibility of kneeling seats are a treat, but be prepared for service that sours the delight, and a check that could be used on three equally filling meals.

KAWASAKI

413 N. Charles St.
Phone: 410-659-7600
Price: \$25
Location: Mount Vernon
Hours: Mon.-Fri.: 11:30 a.m.-2:30 p.m.
Mon.-Thur.: 5 p.m.-11 p.m.
Fri.-Sat.: 5 p.m.-12 a.m.

Owl Bar sells yards of beer

By Charles Donefer

How does one measure beer?

The obvious answer is that we, as Americans, measure our beer in ounces. Beer comes in 12-ounce cans and bottles when we buy it at stores. At bars, the hefty pint clocks in at 16 ounces. Of course, at the top of the list (or the bottom, if you go by classiness), is the mighty 40-ounce bottle of malt liquor.

Sure, the more scientific and worldly among us would prefer that we measure our libations in milliliters, but we're Americans, and we won't switch to some socialist, one-world system of measurement just because it makes intuitive sense. If some among us are so ready to tell us that our measurement system for liquids is anachronistic, they should try another option — measure it by height, as the Owl Bar does. After downing a yard of lager and noshing on some spectacular bar food, metric proponents will likely leave with a different perspective — a perspective that is more than likely blurry and spinning.

The point here is that the Owl Bar offers beer by the yard and half-yard. The yard glass itself is something to behold: wide at the top, narrow in the middle and wide again at the base, the yard glass is so tall that one cannot drink it at a table — it should be consumed at the bar.

Drinking from a yard glass is

as much as an art as the crafting of the glass itself. At the top, it's easy, but about halfway down, it becomes simultaneously a battle not to get your shirt wet and a lesson in the behavior of waves. Since one has to tip the giant glass a great deal to get at the beer — shame on anyone who thinks a straw is an option — the beer comes cascading down at a fast pace. You must either gulp it all down, risking choking, or tip the glass back at just the right time without jerking it too fast and spilling it everywhere. After all, there are sober college students in Africa who don't have enough beer to drink.

Aside from beer by the yard, the Owl Bar has many other things going for it. Located on the ground floor of the Belvedere Hotel, it is very close to Mount Vernon, as well as the Penn Station shuttle stop. Since it is in the same building as the 13th Floor, one can have a hearty dinner and a few drinks during happy hour before going upstairs and enjoying a spectacular view and a similarly hard-to-miss yuppie atmosphere. In addition, the Owl Bar itself isn't too hard on the eyes. The stained glass above the bar, the high ceiling and the carved wood are a material expression of the cliché that "they don't build 'em like they used to."

Of course, any article about the Owl Bar would be incomplete without mentioning their food. The menu is a selection of

classic American staples, centered around brick-oven pizza and hefty sandwiches, all of which are hearty and filling. Nevertheless, I would recommend the chicken tenders as the dish to get. Possibly because so many other bars and restaurants look down on the chicken tender as a lowly cheapskate option to soak up booze, the Owl Bar's tenders stand out. The meat is tender and juicy, like the archetypical Thanksgiving turkey. The breading is well textured and never soggy. The tenders themselves are substantial in size without getting to the point being unruly. The sauces offered for dipping are wide in variety, not overly thick and tangy in flavor.

Are there drawbacks to the Owl Bar? The only one that is apparent is that it is fairly expensive (yards of beer cost around \$14), but you can't expect this sort of quality for free.

Pick a day — any day. Grab a few pals and head down to the Owl Bar for happy hour. Order the chicken tenders and have yards of beer all around. Then come back up on the shuttle. Treat yourself.

THE OWL BAR

I. E. Chase St.
Phone: 410-347-0888
Price: \$10-\$15
Location: Mount Vernon
Hours: Mon.-Fri.: 11:30 a.m.-11 p.m.
Sat.-Sun.: 11:30 a.m.-12 a.m.



MIKE FISCHER/FILE PHOTO

INNER HARBOR

Café Asia offers Asian fusion

By James Lieu

Be careful when looking for the entrance to Café Asia. The Ruth's Chris Steakhouse sign flashes brightly before you, almost causing you to miss this trendy pan-Asian restaurant. The unassuming, low-profile outside is similar to the inside décor. Dim lighting reveals Japanese-inspired tables and seats, low to the ground, that line one side of the restaurant, while nothing but sleek metal chain curtains separate tables from each other. Opposite the tables are two bars, one in the front and one farther to the back of the restaurant. The cozy atmosphere of the restaurant almost allows one to go there just for the "experience," but thankfully the food is just as good as the décor.

There is quite an extensive sushi menu from which to pick your favorite combinations of raw fish, either in sashimi style or sushi style. The soft shell crab tempura rolls are delicious, and the portions are sizable. Other appetizers on their menu include Vietnamese spring rolls, summer rolls and even Chinese "ravoli."

Entrees representing many styles of Asian cuisine are on the menu, from lemongrass chicken to spicy Thai cooking. Many of the dishes include a choice of shrimp, chicken, or beef as the principle ingredient to the style that is prepared.

I tried the ppangdang, a grilled chicken dish with Indonesian soy sauce that was well-cooked with the sauce being a very nice complement to the tender chicken itself. However, only five

pieces of chicken on skewers are served, which may not be enough for one person, and especially not for two.

There are also a variety of noodle dishes. The Vietnamese lemongrass chicken noodle dish is, in effect, a type of pho dish with a lemony flavor to the broth and tender chunks of chicken mixed in with the rice noodles. Sha Cha Chicken Noodle Soup was another noodle dish, with thick udon-like noodles in a heavier broth. Both dishes were large and gave a good quantity of food.

The dessert menu was small, but the fried banana with ice cream was a pleasant surprise. The crispiness of the banana on the outside and the tender inside went very well with the vanilla ice cream. It was the most expensive dessert, at \$4.25.

The prices for the main entrees ranged from \$10 to \$16, while the noodle dishes were a bit cheaper at around \$8 to \$10, depending on what type of meat was preferred with the broth.

The restaurant's atmosphere did a lot for the food. The food was good, and had it been served in any other Asian-style restaurant, it would have remained just as good. But the ambiance created by the interior design gave Café Asia a more contemporary and

trendy look, and even the food seemed chic and trendy. Be sure to make reservations if you plan on eating there during the weekend, or it will be packed. Word has obviously spread that Café Asia is a hip place with great food.

CAFÉ ASIA

614 Water Street

Phone: 410-528-1925

Price: \$12-\$20

Location: Power Plant Live!

Hours: Mon.-Wed.: 11:30 a.m.-10 p.m.

Thur.: 11:30 a.m.-11 p.m.

Fri.-Sat.: 11:30 a.m.-1:30 a.m.

Sun.: 5 p.m.-10 p.m.

Entrees representing many styles of Asian cuisine are on the menu, from lemongrass chicken to spicy Thai cooking.



LIZ STEINBERG/NEWS-LETTER

Always a doggie bag at the Cheesecake Factory

By Carlos Macasaet

The Cheesecake Factory in Baltimore is conveniently located at the heart of the Inner Harbor. It is in the Pratt Street Pavilion, which contains many stores as well as other restaurants and is connected, via a pedestrian bridge, to the multi-level mall known as the Gallery. It is within quick walking distance to Barnes and Noble, the Baltimore National Aquarium, the Maryland Science Center and the water taxi.

For those less familiar with the Cheesecake Factory, it is a chain restaurant with 57 locations nationwide. It is one of the many new corporate restaurants that have been gaining popularity in the United States for the past decade. Like many new buildings that house places such as Starbucks coffee shops and the new Loews theatres, the interior decoration of the Cheesecake Factory is designed to be chic, modern and freshly artistic. Unfortunately, the design has become quite cliché and will no doubt become an identifying characteristic of this decade.

The best part about the restaurant is that you really cannot go wrong with the food. While it is certainly not original, you're bound to find something that you like. There is something for everyone.

The Cheesecake Factory menu dishes range from \$11 to \$16 and come in lunch and dinner portions. Seafood plates range from \$14 to \$19. Sandwiches and hamburgers range from \$7 to \$11 and are often available in combinations. Steak and Chop plates range

from \$16 to \$25. Finally, large dinner salads average \$12. There is also a selection of side dishes that are each under \$5. In addition, there is a series of brunch meals, including a children's brunch, that range from \$6 to \$12.

Finally, the menu contains an extensive dessert section. This includes a list of espresso drinks and chilled coffee drinks as well as several coffees and teas. Naturally, the Cheesecake Factory is most renowned for their cheesecakes, of which they offer 36 varieties. They are all very good and you really cannot go wrong with any choice that you make. The cheesecake is about \$7 and I would highly recommend taking a slice home for you or a friend.

The food is what one would expect from an established chain. It is not particularly unique or original and it does not offer sophisticated or subtle tastes. However, it is not bad at all. You will not be disappointed. In addition, the food comes in very large portions. Plan to take a lot of food home. Fortunately, the food reheats well so that a leftover pasta dish from lunch will make a good snack for a late night study session.

The biggest downfall to the Cheesecake Factory, unfortunately, is the wait. They do not accept reservations and so you can expect to wait on average an hour and a half during peak times. Furthermore, the bar and the waiting area are not sufficient to accommodate the number of people who inevitably end up waiting to be seated. It is nice that the restaurant is located so close

to a shopping center, but one person in your party will still have to wait in the restaurant for the beeper that they give you to go off. Generally, the service is prompt; however, this varies depending on how busy they are. Also, for large groups, the kitchen often is not able to prepare all of the food in a timely fashion, so some people's orders might not be hot when they receive it.

The Cheesecake Factory is an ideal choice when you are with a group of friends or with your family. Everyone will certainly eat well. Just be prepared to wait. Do not go there if you are on a tight schedule. If you do not like to wait, try going during non-peak hours. I went there at noon on Sunday and waited for 20 to 30 minutes. Another thing to keep in mind is that it is definitely not an ideal venue for a quiet dinner. Also, when you order your appetizers, keep in mind how large the entrées will be. As you enjoy your main dish, do not forget to leave room for dessert. If you plan to do some shopping while you're at the Inner Harbor, note that you will probably be carrying an extra bag with unfinished food from the Cheesecake Factory.

THE CHEESECAKE FACTORY

201 E. Pratt St.

Phone: 410-234-3990

Price: \$11-\$19

Location: Inner Harbor

Hours: Mon.-Thur.: 11:30 a.m.-11 p.m.

Sat.: 11:30 a.m.-12:30 p.m.

Sun.: 10 a.m.-10 p.m.

Phillips seafood, a catch

By Courtney Rice

If Baltimore is famous for one thing besides syphilis, it's crabs. That's why, before you graduate from Hopkins, you absolutely MUST go to Phillips Harborplace Restaurant to try one of their premium crab cakes. It's a Baltimore delicacy that is simply not to be missed.

Phillips is a big name throughout Maryland, known for its fresh quality seafood. Located in the Harborplace at the touristy Inner Harbor, it's become a key destination for travelers far and wide. I have a friend from Pittsburgh who faithfully makes an annual pilgrimage to Baltimore just to eat at this place. It's that good.

Phillips is on Light Street, in the shopping complex that also includes Hooters. (Guys, please pass up the temptation just once and give Phillips a try...) That means it's right by the harbor, with a lovely view. It claims to seat about 800 people, though that number seems a little high. There is an outdoor patio that is especially lovely on a warm, breezy day.

Open from 11 a.m. to 10 p.m. on Mondays through Saturdays, and 11 a.m. to 9 p.m. on Sundays, Phillips does a bustling lunch and dinner business. In fact, on weekends during prime dining hours, it is not uncommon to see a line extending half the length of the mall, with a two-hour wait for a table. The restaurant does not accept reservations. Since we have the luxury of living nearby, I would recommend trying them on a week day or at an odd hour to avoid this annoying wait.

If however, you do get stuck in one of those two-hour lines, rest assured that your dining experience will be well worth the wait. You can start out with mini crab cakes, jumbo shrimp cocktail, steamed clams or beer-battered lobster. If you like soup, try their

vegetable crab soup or New England clam chowder. Their Caesar salad is phenomenal, especially when topped with the blackened tuna skewers.

All of these, of course, are just for starters. When you open the regular menu, you can feast your eyes on a dizzying array of fish, clams, shrimp, lobster and many varieties of crab. Dishes like "cashew crusted mahi mahi," "herb grilled snapper filet," "Phillips crab imperial" and "twin lobster tails" will have you drooling all over the menu.

That is, of course, provided you like seafood. If you don't like seafood, don't bother with Phillips. It does offer a few meals for those "land lubbers" among you — chicken fingers, chicken breast, even filet mignon — but ordering anything besides seafood at a place like Phillips is pretty much stupid. Sure, it'll taste good, but if you're really in the mood for a burger, just go to a burger joint! I made the mistake of dragging two anti-seafood friends there once, and it was just depressing watching them eat their chicken sandwiches.

If you're in the mood for seafood, however, Phillips is the place for you. I've eaten a lot of crab cakes in my life, but Phillips' premium crab cakes are unquestionably the best. In fact, I've never actually ordered any of the other great seafood that Phillips has to offer because I can't turn down the crab cakes. They are jumbo lump crab meat with minimal filling and the perfect blend of seasonings. These five ounce slices of heaven are have a rich and creamy flavor and are served either broiled or fried.

Needless to say, on my last visit, I ordered the crab cakes. I did sample my dining companion's meals, as well, though, and it was all stellar. One person started with the vegetable

crab soup, a "tomato based family recipe that has been served at Phillips since 1956." Yum. His main course was the Seaside Platter, which is a great way to sample a lot of different Phillips specialties. It features one crab cake, two jumbo shrimp and fried scallops with a starch and vegetable of your choice.

My other friend, who doesn't like shellfish, ordered the herb grilled snapper filet, which was awesome! It's a light fish with lots of flavor, and Phillips prepares it to perfection. It came with rice and vegetables.

Phillips has added a couple neat features to its menu. One is the kid's menu, which has the usual fare (hot dogs, pizza, etc.) to satisfy picky eaters, as well as kid-sized portions of certain seafoods for the more adventurous. Another is the lunch menu. Now, before 4 p.m., you can order lunch-sized portions of some of your favorite Phillips entrees at a reduced price. This is a real plus, as Phillips tends to be a little expensive for the college crowd. My crab cakes were about \$13, and many dishes go up from there. The less expensive alternative makes Phillips even more appealing.

This upscale, classy and delicious restaurant is the perfect place to bring a date. It's prime location on the Inner Harbor makes it a convenient stop before or after a visit to the Aquarium, Science Center or shopping area. Phillips is good enough, though, to be a destination in its own right.

PHILLIPS SEAFOOD

301 Light Street

Phone: 410-685-6600
Price: \$10-\$20
Location: Harborplace Light Street Pavilion
Hours: Mon.-Sun.: 11:00 a.m.-9:00 p.m.



LIZ STEINBERG/NEWS-LETTER

Phillip's Seafood has a comfortable yet classy dining room and great nightly specials.

If it isn't expensive it isn't Legal

By Evan Elias

Legal Sea Foods prides itself on being one of the best seafood chains in America, and with good reason. With 26 locations spanning most of the East Coast, they're surely doing something right. Legal Sea Foods claims to offer the freshest fish in the restaurant industry, and they surely seem to deliver.

Legal Sea Foods' Baltimore location is an upscale eatery found in the Inner Harbor, at the intersection of Calvert and Pratt streets. The restaurant's location

The menu at Legal Sea Foods changes on a weekly basis, but always offers an array of mouth-watering choices.

is perfect, with a mall and parking garage situated only a few steps away.

The menu at Legal Sea Foods changes on a weekly basis, but always offers a nearly-overwhelming array of mouth-watering choices. The service is excellent and the atmosphere is moderately posh.

During warmer months, outdoor seating is also available, allowing diners to enjoy the pleasant harbor air.

On busy nights, the wait for a table can be long, but the wait isn't so bad if you spend it sitting at the restaurant's bar. Besides offering the usual array of alcoholic drinks, the bar also sells raw clams and oysters.

Be sure to start your meal off right with an appetizer (or two, or three — they're all scrumptious). The restaurant offers shrimp, clams, mussels, oysters and more, prepared in a variety of fashions. Shrimp fans will be especially delighted, since there are as many as five different shrimp-based appetizers, including the "Baltimore Peel 'n' Eat Shrimp" which are steamed in beer!

Another unusual, yet delicious appetizer is the crap dip with seafood chips — although the seafood chips have an unusual tex-

ture and are few in number, the crap dip is absolutely divine. Fried food fanatics should check out the Fried Smelts, which taste a lot better than they sound.

There are so many amazing entrees at Legal Sea Foods that it's extremely difficult to decide on what to order. Don't be afraid to splurge; the lobster and crab dishes are incredible, and the high cost is certainly justified. The lobsters range in size from 1.25 lb to 2.50 lb, and are available either steamed or baked and stuffed. A special "lobster bake" entrée is also available, which includes steamers, mussels, clam chowder and more.

The menu also has a number of wood-grilled entrees (mostly fish, but some steak and chicken as well), plus a multitude of fried seafood options. Everything that the restaurant has to offer is a safe bet; even the simple entrees like seafood ravioli are brimming with flavor. And since the menu changes so frequently, be sure to look out for new, exotic entrees.

The portions at this restaurant are large, so take care to save enough room for dessert! Legal Sea Foods offers quite possibly the most perfect Boston Cream Pie known to man. If creamy, chocolaty goodness isn't your thing for some reason, try the Key Lime Pie instead, which is also quite impressive.

A full dinner at Legal Sea Foods can be very expensive, so you may want to consider going to the restaurant for lunch instead, which is much more affordably priced.

But a better plan may be to wait for a weekend when your parents are visiting, and have them treat you to dinner at this fine restaurant. After enjoying a massive seafood feast (along with a few beers on the side), they'll have no complaints about the bill, your grades or anything else for that matter.

In any case, be prepared to wobble out of Legal Sea Foods with a bulging belly and a contrastingly empty wallet. But it's definitely worth the trip.

LEGAL SEA FOODS

100 East Pratt Street

Phone: 410-332-7360
Price: \$7.95-\$15.50
Hours: Mon.-Thu.: 11:00 a.m.-10:00 p.m.
Fri.-Sat.: 11:00 a.m.-10:30 p.m.
Sun.: 12:00 p.m.-9:00 p.m.

Ruth's Chris, satisfying Baltimore's carnivores

By Eric Ridge

Ruth's Chris steakhouse isn't for everybody. Steer clear if you don't love meat, or if you are unwilling to pay \$30 a head for an entrée. But if you don't fall in either category, there is scant a dining experience in Baltimore that compares with Ruth's Chris steakhouse.

The restaurant, which is one of the most popular high-end chain steakhouses in the country, has a rich history. Started in New Orleans in 1965, there are now over 80 locations, from the United States to Taiwan.

Not surprisingly, beef is the most popular of the menu choices. Steaks range from 12-22 ounce servings. Those not in the mood for steak can choose from a menu offering seafood and other meat selections. Vegetables are served a la carte to accompany entrée selections.

Much of Ruth's Chris' success derives from its name and the image it conveys for itself. Although the chain serves 14,000 steaks on average each day, quality control is never cited as a problem. Scattered throughout major cities, the res-

taurant gives the special occasion diner and the business expense traveler a safe bet to celebrate a birthday or close a deal with a client. There's little variation from location to location, so everybody feels like a regular.

Ruth's Chris is also an experience, and one that cannot be underestimated. Steaks are brought

RUTH'S CHRIS STEAKHOUSE

600 Water Street

Phone: 410-783-0033

Price: \$30

Location: Inner Harbor

Hours: Mon.-Thur.: 4 p.m.-10 p.m.

Fri., Sat.: 4 p.m.-11 p.m.

Sun.: 4 p.m.-9 p.m.

to the table sizzling, served on simple, thick black plates. The sizzling sound provokes rubbernecking from even the seasoned Ruth's Chris veterans. But of course, while people may come for the atmosphere and familiarity, food is the primary reason to shell out the admittedly high prices at Ruth's Chris. Steak-lovers rave about the pro-

cess in which their food is prepared. The beef is broiled in an 1800 degree oven. It is served to your table on a 500 degree plate with all intent to ensure that your steak doesn't get cold. It might seem a little outlandish, but people paying top dollar expect their food to be served warm.

The rest of the non-beef entrees are competent, but undistinguished. Among the favorites among the non-beefers includes the Salmon Fillet, the Stuffed Chicken Breast and the Ahi-Tuna Stack. Of course, all are comparable to very good restaurants in the city but there is something unusual about going to a self-proclaimed steakhouse and not ordering a steak or beef in general.

My advice is that if you are not going to order a steak, steer clear of the restaurant itself. One can do better at other places. But among the three top steakhouses in the area-Prime Rib and Morton's of Chicago being the other two-Ruth's Chris is likely the best. But of course, having the best comes at a hefty price. Don't forget your credit card.

Rusty Scupper, seafood bliss

By Emily Nalven

Isolated from the brouhaha of the main Inner Harbor square, the Rusty Scupper sits atop the Inner Harbor marina with a spectacular view of the docks. A plain entranceway and maze-like path around the piers shield this gem of a restaurant from tourists but once inside, the décor is regal, the food is grand and the long haul will be worth it for seafood fans.

Almost all seats in the restaurant offer picturesque views of the Inner Harbor and downtown Baltimore. Adding to the maritime theme, the walls are covered with sailing paraphernalia and nautical trinkets adorn end tables and shelves. On the staircase leading up to the restaurant there are televisions showing sports events from around the globe, which doesn't seem to fit with the seafaring atmosphere, but is appreciated by all the patrons waiting in the weekend lines who all seem to be sports fans.

A pricey seafood restaurant, out of range for most college stu-

dents, Rusty Scupper offers traditional Maryland and Chesapeake Bay cuisine. From oysters to calamari to crabs, the chefs at-

RUSTY SCUPPER

402 Key Hwy.

Phone: 410-727-3678

Price: \$18-\$24

Location: Inner Harbor

Hours: Sun.: 10 a.m.-9 p.m.

Mon.-Thurs.: 11:30 a.m.-10 p.m.

Fri., Sat.: 11:30 a.m.-11 p.m.

tempt to highlight the Atlantic and Eastern shore seafood. The specialty here is the staple food for Baltimoreans: crab cakes. Although the crabs are prepared in only two ways; soups (creamy and vegetable based) or lump crab cakes style, quality compensates for a lack of quantity on the menu.

Served fresh daily are North Atlantic salmon, Chesapeake rockfish, swordfish and a more eclectic fish, mahi-mahi, along with other fish specials of the day. There is also a raw fish bar serving

up oyster, shrimp and crab cake individually or in combinations. However the menu is not too extensive and fish specials sell out quickly on most Friday and Saturday nights. And you're out of luck once the fishes are gone because the kitchen only orders enough fish for one day and doesn't keep reserves in the freezer.

Besides fish and bottom crawlers, there is filet mignon, steak and chicken dishes. However the non-seafood based dishes are few and far between, so if you're not a fan of fish, Rusty Scupper is not for you. Vegetarians will have even fewer options with only house and Caesar salads on the menu. So if you're a vegetarian looking for a filling meal, I highly advise staying away from Rusty Scupper.

The crowd is older because of the steep prices. Most entrees are priced above \$20 and with appetizers, drinks and extras the tab can quickly add up. However, if you're looking for fine dining and are in the mood for some fresh fish Rusty Scupper hits the spot. Just be sure to get there early.

Caroline's Café: real island flair

By Ron Demeter

handle it.

While small in size, Caroline's Café featuring Ras Doobie De Chef Catering is one of Baltimore's hidden treasures, a small restaurant with terrific food at affordable prices.

Located right off Pratt Street near the University of Maryland Medical School, the café serves authentic Jamaican cuisine. With its unique atmosphere and personal service the café offers a homely feel not offered in many larger restaurants.

The café itself is only about 20 feet wide, but extends further back into the building. It has a cozy atmosphere and is decorated with posters and paintings celebrating Jamaica, Africa and the Civil rights movement. The smell of incense and dim lighting adds to the experience.

Caroline, the café's namesake, usually serves as the cashier and in most cases waitress. She's quite the funny one, so expect a few sarcastic remarks, but it's all in

CAROLINE'S CAFE

213 Penn Street

Phone: 410-752-3869

Price: \$10-\$15

Location: Off Pratt St. between Martin Luther King Blvd and Greene Street

Hours: Tues.-Fri.: 11 a.m.-10 p.m.

Sat.: 3 p.m.-10 p.m.

Closed daily from 3 p.m.-5 p.m.

good humor.

The portions come in \$10 and \$15 sizes. They are Jamaican-style sizes so a \$10 size is more than enough for the average diner.

The portions come with one main platter, known as "earth" and two side dishes called "fire." Among the earth dishes are chicken, fish, goat and vegetarian choices. The chicken comes in jerk, curried, brown-stewed, fricassee or fried. The fish is available in jerk, escovitch, fried, pan fried, steamed and brown stewed form.

The goat is only available curried. The jerk chicken is mildly spicy, and there is a water cooler in the back for those who cannot

The fire items available are revolution cole slaw, "ital veggies medley of de day," m i x e d s t e a m e d greens, plantains, Jamaican food pot, orange chips with marmalade sauce, Ras Doobie's rice and peas, white rice, queen Nzinga's brown rice and black beans, pumpkin soup and fish. Highly recommended are the rice and peas, which if in a larger portion, could be a meal itself.

Caroline's café sells a variety of items hard to get outside of Jamaica. In addition to an assortment of Jamaican soft drinks, Caroline's also has red stripe beer, wine and sorrel.

The café makes their own homemade passion fruit juice served with a piece of lime. It tastes amazing. The drinks are the only overpriced items on the menu and are small in size. However, it is a unique experience and should at least be sampled.

The building itself is extremely small, so making reservations beforehand is a must. Do not expect to use a check or credit card, for now the café only accepts cash.

The restaurant was named by *City Paper* to have the best Caribbean Cuisine of 2001, as well as the best veggie burger in 2001.

While smaller in size than many other restaurants in Baltimore, Ras Doobie de Chef Catering at Caroline's Café is one of the smaller jewels located in the city where one can enjoy good food with good hospitality in a unique atmosphere. Just be sure to thank Chef Doobie on the way out.

For more Inner Harbor, see page 23

LITTLE ITALY

Mo's: the best of Little Italy

MO'S CRAB AND PASTA FACTORY
502 Albemarle St.

Phone: 410-837-1600
Price: \$15-\$25
Location: Little Italy
Hours: Mon.-Sun.: 11 a.m.-1 a.m.
Web site: <http://www.mosseafood.com>

By Jeff Katzenstein

The name "Mo's Crab and Pasta Factory" gave me a funny picture in my head. It was a picture of Moe Szyslak, the bartender from *The Simpsons*, in a warehouse pulling down a lever that squeezed out spaghetti noodles. I had no idea what to expect. Yet, I couldn't be too picky. I had recently begun to search for new Italian restaurants after several disappointing trips to Sabatino's, which is popularly known as the best Italian restaurant in Baltimore.

Upon immediately entering the restaurant, one can see that this is no shady joint. Lining the wall next to the entrance are photographs of the many celebrities that have dined at Mo's. The restaurant is huge, with a bar and seating downstairs and an expansive upstairs with another bar and plenty of seating. The atmosphere is much nicer than many other Little Italy restaurants because of its great view of Baltimore.

As my friends and I sat down to dinner, I was slightly worried that the menu would match the atmosphere: good but expensive. However, the menu had plenty of moderately-priced possibilities and offered a wide range of options, including chicken, beef and seafood dishes, as well as traditional Italian dishes. With such a large and extensive menu, it was difficult to decide. Finally, I ordered the fried calamari as an appetizer and the linguini with shrimp scampi as my main course.

The fried calamari was certainly not a letdown in any way. It was certainly not among the worst calamari I've had in Baltimore (Sabatino's), nor was it the best (Donna's). It was generally the quality I would expect from a nice Italian restaurant, and

that, plus the tasty gourmet salad that came with my entrée, served as an excellent prelude to a great meal.

The linguini with shrimp scampi was certainly the highlight of the evening. It struck me as odd that it was not simply called "shrimp scampi," as chain restaurants like the Olive Garden call it. I would soon find out why it had the different name. This was no chain restaurant pasta dish.

The dish was like two meals in one. A seemingly endless bowl of linguini in a creamy garlic sauce that was at the bottom, but it was hard to see through the pile of shrimp that graced the top. These were no baby shrimp, either. They were large, tender and flavorful, and I was surprised that they were able to include so much shrimp with the dish and still keep the price reasonable. I don't think I could have finished the shrimp alone

If you're looking for the most bang for your buck, head to Mo's in Little Italy.

in one sitting.

Dessert was out of the question after such a huge meal. Not being able to eat nearly as much as I used to, I wrapped the remainder of my meal in a doggy bag and was able to make another two lunches out of the leftovers.

Mo's Crab and Pasta Factory is not only the best Italian I've had in Baltimore, but one of the best Italian restaurants I've been to, period. This, plus its reasonable price and generous portions make it a place that I will be sure to return to and that every person should try. If you're looking for the most bang for your buck, head to Mo's in Little Italy.

Mo's Seafood has six locations in the Baltimore area, some of which are restaurants and some of which are seafood markets.



MIKE FISCHER/FILE PHOTO

Vaccaro's in Little Italy offers some tasty desserts and pastries that make Baltimore proud.

Satisfy your sweet tooth and hunger at Vaccaro's

By Erin Simpson

It's official: I am going to die. Forget the fact that I run six miles a week, that I take my multivitamins or even that I come from a healthy, hearty family. It's all over — Vaccaro's is going to kill me before I hit 20. This Baltimore landmark, tucked in the heart of Little Italy, offers what every college student really needs, more than coffee or a good GPA: delicious desserts.

Vaccaro's is famous the nation over for their homemade, old style Italian cookies and pastries. Whether you are in the mood for some chocolate cream puffs, overflowing cannoli or maybe just a slice of some good old-fashioned Tiramisu, this cozy little bakery will not disappoint.

Although primarily a takeout establishment, this charming little ristorante offers a small dining room where patrons can enjoy the famous cakes and cookies, as well as gelati or granita (Italian ice cream and flavored ice, for all those non-Italian majors) or a good cup of premium cappuccino. They boast a four page menu chock full of artery-clogging wonders; Italian pound cake topped with gelati, strawberries and real whipped cream; peanut butter fudge pie, or even just a sampler of Vaccaro's famous cookies, cream puffs or napoleons are just a few of the reasons I am going to have a massive heart attack before graduate school.

Besides the awe-inspiring dining menu, the shelves upon shelves of cookies, macaroons and biscotti awaiting the pseudo-diabetic as she walks through the

door is enough to convince even the most hard lined realist that she is in fact dreaming. And these confections are not your everyday chocolate chip. Cookies the average Joe has never heard of (Italian Butter Balls?) and true national delicacies like amaretto cookies and chocolate almond macaroons tempt the sugar-craver alongside some old favorites, like lemon iced sugar cookies or Italian shortbread.

Whether you are in the mood for cup of coffee and a white chocolate biscotti or just a maybe a raspberry éclair, Vaccaro's delivers — literally. The bakery ships orders of cookies and pastries daily, not only to their five other locations in the Baltimore-Washington area, but also to your Aunt Suzy, best friend Kim or even your doggie Rex. All products are baked fresh daily and can be shipped anywhere in the United States — the perfect gift for the junk food junkie on Christmas break.

Vaccaro's not only offers great food, but great value as well. A pound of mouth-watering Italian cookies weighs in at a little over \$13; a slice of Tiramisu, rum or cheesecake will run you about four dollars.

Most of Vaccaro's pastries are under three dollars and their homemade gelati under four. And just for those times you want to trick that Hopkins hottie into thinking you are a world class Italian pastry chef, Vaccaro's sells "Take home and fill yourself" cannoli and cream kits, as well as gelati or granita by the quart.

The dine-in menu serves up

amazing value as well. Desserts dishes rarely cost more than at any equivalent restaurant (about five to seven dollars), but Vaccaro's portions are girthy, not to mention gourmet. Any of their signature creations, like the fudge drizzled chocolate hazelnut cake, could take the Cheesecake Factory any day. Also Vaccaro's offers a unique beverage menu, complete with premium Illy espresso or (for those old fogies over 21) alcoholic beverages with a classy, coffee twist.

Vaccaro's is the perfect little hideaway for a romantic evening for two, sharing cannoli by candlelight or to celebrate your hall mate's birthday with style — Monday nights are "All You Can Eat Coffee and Desserts" for \$11. The atmosphere of the restaurant is full of old world charm and cozy relaxation, just like the home baked goodies. Despite the fact that I had been on the New Jersey Turnpike for three hours with a raging flu and no ability to eat solid food, I could not resist Death by Dessert at Vaccaro's. Don't be surprised if you soon find me slumped over face down in my Sfogliatelli — Vaccaro's will be the death of me yet!

VACCARO'S
222 Albemarle St.

Phone: 410-685-4905
Price: \$5-\$10
Location: Little Italy
Hours: Mon.: 7:30 a.m.-10 p.m.
Tues.-Thurs.: 7 a.m.-11 p.m.
Fri.-Sat.: 7:30 a.m.-1 a.m.
Sun.: 7:30 a.m.-11 p.m.

Della Notte has décor, but beware the crowds

By Jessica Valdez

One image dominates my memory of Della Notte, a popular Italian restaurant nestled in Little Italy. I wish I could say it was the rich Italian food, the sensual, romantic lighting or the indoor tree, but none of these particularly caught my attention. Instead, I remember a simple, porcelain face.

I remember a pallid Grecian bust staring dully into a maroon curtain, which was drawn to separate the tables of the crowded restaurant.

It is a careless image, almost pointless, and yet its apparent inefficiency and lack of forethought distinguished my entire dining experience at Della Notte.

Located on 801 Eastern Avenue in the heart of Little Italy, Della Notte boasts a great atmosphere, complete with dim lighting and a lulling maroon décor to permit a romantic evening for two. But during my visit last week, the restaurant failed to provide pristine service, and also fell short in atmosphere.

On a blistery, chilly Saturday night several weeks ago, my boyfriend and I made 8 p.m. reservations to dine at Della Notte. When we arrived, at least four groups clustered in the waiting room. Appearing flustered, the maitre'd directed us to wait for more than 10 minutes for our table.

Even after we were seated, the service did not improve. A shadow covered half the table, and

DELLA NOTTE

801 Eastern Ave.

Phone: 410-837-5500

Price: Lunch: \$10-15

Dinner: \$20-25

Location: Little Italy

Hours: Mon.-Fri.: 11 a.m.-9:30 p.m.

Sat.-Sun.: 11 a.m.-11:30 p.m.

Website: <http://www.dellanotte.com>

the glare of a streetlight outside the window shined into my boyfriend's face. Although he repeatedly requested the waiter to close the blind, the request was never fulfilled.

An incessant hubbub of noise hovered over the room, and the romantic décor certainly paled when my boyfriend and I could not forget the presence of countless other chattering people. While this is understandable due to the Saturday crowd, I think the noise could have been minimized had the tables been placed further apart.

Moreover, after we were seated, the waiters forgot our presence and hustled around serving other guests. Finally, my boyfriend had to signal to a waiter to obtain service.

The waiter was extremely affable and friendly, but appeared slightly flustered with the crowded restaurant, like most of the other waiters.

In fact, when I ventured to visit the restroom, I was nearly trampled by at least four waiters, many of whom did not have the presence of

mind to spit out an apology since they were so hurried.

Here arises the important question of all females: how were the restrooms? The mirrors encircled at least two sides of the room, so I had a variety of options for make-up application.

For dinner, I ordered the Fettuccino al Granchio, jumbo crabmeat doused with Housemade marinara sauce over fettuccine pasta. While I had never tasted crabmeat before, I found myself completely indifferent to the dish, even slightly reluctant to waste stomach room on it when Vacarro's was only a few blocks away.

As for my boyfriend, he (in his infinite wisdom as one who fares from Brooklyn, NYC) commented that the food at Della Notte didn't taste like authentic Italian should.

Nevertheless, I do feel that Della Notte is a better deal than restaurants such as the Cheesecake Factory. With meals ranging from \$12-\$22, Della Notte offers a more sophisticated atmosphere and better food at the same price.

To conclude, my boyfriend and I both agreed that Della Notte is a nice romantic restaurant where a couple can enjoy a pleasant night out. It's also for family outings, but not recommended for large groups as the restaurant is better suited for a more romantic, sensual dining experience. However, be prepared for nights when the quality of the food and the service are sub par.



JEREMIAH CRIM/FILE PHOTO

Want some great Italian but don't want to completely break the bank? Give Ammici's a try.

Homestyle grub at Ammici's

By Julianna Finelli

Italian kitchen, its walls adorned with Italian movie posters.

The food comes surprisingly quickly for a Saturday night; our appetizer, fried calamari, was ready in just a few minutes. All appetizers, which include antipasto, fresh mozzarella and fresh-steamed mussels, are perfectly sized for two.

The presentation is truly impressive; lavish helpings of simple but top-quality Italian favorites are presented in an elaborate display. You can top off your meal (if you have room) with a cup of hot espresso, which has a pleasantly smooth taste, or, if you're over 21, a glass of Sambuco or Anisette.

A dinner for two, complete with an appetizer and dessert, might run you \$35 to \$40—throw in two glasses of wine, and you're still under \$50.

While the food is undeniably fantastic, the trip isn't terribly easy. A 15-minute cab ride adds quite a bit to the dinner tab (and as is the case in most of Little Italy, parking is almost non-existent). For this reason, Ammici's is more of a "special occasion" kind of restaurant, for perhaps a friend's birthday or a first date. One should also plan ahead, as there is an inevitable wait on weekend evenings. The small entryway has limited room for waiting, and there is usually a line of customers seated outside the door.

AMMICI'S

231 S. High St.

Phone: 410-528-1096

Price: \$10-\$14

Location: Little Italy

Hours: Mon.-Fri.: 11:30 a.m.-10 p.m.

Sat.-Sun.: 11:30 a.m.-11 p.m.

Web site: <http://www.ammiccis.com>



LIZ STEINBERG/FILE PHOTO

Heading towards Little Italy, it's hard to miss Della Notte. Check out the giant tree trunk inside.

TOWSON



The Melting Pot: where dipping and a bowl has nothing to do with tobacco or marijuana.

Dip into the Melting Pot

By James Lieu

Entering the Melting Pot without having any ideas of what type of food to expect affects your experience quite a bit. I came to this place knowing that it had something to do with fondue. But I did not know what fondue was either. Curiosity ran high as I entered the restaurant.

The restaurant is rather large considering the amount of time it takes for each waiter to take care of each table. Upon entering, there is a quiet bar area on the left that expands into another room that, like the other side of the restaurant, is filled with cozy, private booths that create a more personal dining experience. There is even a second floor to the restaurant with more booths.

Basically, how the restaurant works is something unique that needs to be explained to patrons who have not dined there before. To start off, the cheese fondue is popular, and there are several different combinations of cheeses to dip into. For the main course, there is a variety of meats and vegetables that are served raw on a platter to your table. You can either cook them in a boiling oil-based fondue or a lower-fat, bouillon-based fondue. Finally, for dessert, there are plenty of mouth-watering options, all of which have plenty of chocolate in them. The menu also offers meals for two or more people, which, if you're with several people and are getting the cheese fondue and main course as well, offers a cheaper alternative.

The menu was not that extensive, as every possibility is each of the three areas of appetizers, entrees and desserts seemed to be

very similar to other others.

Our table ordered two cheese fondues to start with: the cheddar cheese and the traditional Swiss cheese. The waiter came out with a white wine and beer base for the two fondues, and began to heat up the bowls and mix the cheeses with the base right in front of us. Additional spices were then added step by step, such as mustard and pepper, and gradually the cheese melted into a dipping sauce for the rye, pumpernickel and wheat breads that came out. To my surprise, granny smith apples, celery, carrots and cauliflower was also brought out for dipping. Each amount of bread, vegetables and fruit was just right to finish off the different cheese dips. The cheddar cheese fondue was my personal favorite, as I found the Swiss to be a little too bitter for my liking. Maybe it is only me, but I also preferred not

THE MELTING POT

418 York Rd.

Phone: 410-821-6358

Price: \$30-40

Location: Across the street from

Towson Commons

Hours: Mon.-Thur.: 5:00 p.m.-10:00 p.m.

Fri.: 5:00 p.m.-11:00 p.m.

Sat.: 4:00 p.m.-11:00 p.m.

Sun.: 4:00 p.m.-9:00 p.m.

Web site: <http://www.meltingpot.com>

to dip the apples in the cheese. The prices for the dips were somewhat expensive at \$9, especially when the cheese fondues are considered appetizers.

The main entrees are similar to the cheese fondues in terms of dipping principle; meat and seafood are now the dipped items instead of the grains and vegetables. Instead of the cheese as

the dip, there is now an oil or bouillon base in which to cook the food, and then several different types of sauce to dip your cooked food in to add flavor. Surf and Turf seemed to be a popular choice, but the market price when I went was a hefty \$66 to feed two.

I had heard much about how great the dessert was here, so I was excited to try the chocolate fondue offered. The process was similar to the making of the cheese and the main fondues for two, with chocolate being the main dip. White, dark and milk chocolate are the three types offered, with many types of variations. Flaming turtle, a mix of milk chocolate and nuts, was very good and not too sweet.

Cookies and cream was dark chocolate mixed with Oreo cookies, but if you are not a dark chocolate fan, then it may be too strong for your taste buds. Both came with a mixture of fruits such as bananas, strawberries and pineapples, along with other extremely sweet offerings such as brownies, marshmallows, cheesecake and pound cake. Both dips were good, but I could only have this dessert in small quantities, as the chocolate was extremely rich. Prices range from \$12 for a small to \$20 for a large, which increases both the amount of chocolate and the foods available for dipping.

The Melting Pot is a unique experience, with the fondue being a unique way to eat dinner. Be sure to call in ahead of time if you have a large party. For an average college student, it should be a unique, albeit once a year event, for a good dinner for two could cost well up to \$80.00. However, it is one dining experience that I could say is well worth the money.

Paolo's: part Italy, part Cali

For some decent Italian food outside of Little Italy, head towards Towson

By Evan Elias

Finding a classy Italian restaurant is easy in the Baltimore area. After all, Little Italy has dozens of them crammed into a few small blocks. But the abundance of choices in Little Italy can be a bit overwhelming, and aside from the restaurants, there isn't much else to do in that immediate area.

So if you're planning an evening that involves more just than sheer gluttony, try catching dinner and a movie in Towson. Conveniently located right next to the Towson Commons movie theater, you'll find Paolo's Ristorante, an upscale restaurant that promises Italian cuisine with a Californian touch. Paolo's offers many of the same culinary creations and traditional Italian offerings as Little Italy's restaurants; unfortunately, Paolo's also manages to nearly match Little Italy's high prices.

The menu at Paolo's has a fair selection of entrees, ranging from simple-sounding dishes like Fresh Rigatoni to the more unusual entrees like Volcano of Sea Scallops. Paolo's offers a number of typical meat dishes, such as veal parmesan and char-grilled Filet Mignon.

The meat dishes are prepared perfectly and taste wonderful, but Paolo's seafood-based offerings are a bit more interesting. The Shell Bowl, for example, offers a flavorful mix of mussels, shrimp, scallops, sausage and pasta. Most of the entrees cost around \$15 to \$20, but some of the specialties will run as high as \$30.

Luckily, Paolo's also offers delicious pizza at much more affordable prices; this will be a sure winner with broke Hopkins students. Paolo's wood-burning oven is prominently displayed at the center of the restaurant, constantly emitting savory aromas.

The restaurant offers six kinds of pizza with a variety of toppings. The white pizza is especially fantastic, with just the right amount of garlic and feta cheese.

For a lengthier dinner experience, start your order off with one

of Paolo's appetizers or salads. There are about a half-dozen appetizers; they're all relatively inexpensive, but the portions are disappointingly small. The Steamed Mussels were as zesty as advertised, but two hungry diners will easily devour all of them in only a minute or two. The salad choices are a bit more impressive than the appetizers; some may serve well as a full light meal, such as the Mediterranean Chicken Salad, the Seafood Salad, or the Espresso-Rubbed Steak Salad.

Although the food at Paolo's is excellent, the restaurant is not without its shortcomings. The atmosphere, although classy, has a somewhat touristy feel; it utterly lacks the mood of a true Italian restaurant. The service was rather slow, and most of the waiting staff seemed to be students from nearby colleges. The bread seemed questionable; it came in the form of bread sticks and a clumpy-yet-tasty dip, which is a far cry from the traditional bread and oil.

Another nearby Paolo's Ristorante, located in the Inner Harbor, is known to have better service than the one in Towson. But this may simply be a result of the plethora of other high-quality dining establishments in the Harbor; the Towson location always seems busy, while the Harbor one is not. Paolo's is actually a small chain, with two additional locations in Washington, D.C. and Reston, Va.

If you're looking for a completely authentic Italian restaurant, skip Paolo's and head to Little Italy instead. But if you're looking for quality Italian eats in a classy venue, without having to worry about Little Italy's nightmarish parking and lack of non-edible entertainment, give Paolo's a try.

PAOLO'S

1 Pennsylvania Ave.

Phone: 410-321-7000

Price: \$12-\$25

Location: Towson, about two blocks from Towson Town Center

Hours: Mon.-Thur.: 11:30 a.m.-10:30 p.m.

Fri.: 11:30 a.m.-11 p.m.

Sat.: 12 p.m.-11 p.m.

Sun.: 3 p.m.-10 p.m.

Web site: <http://www.paolosristorante.com>



RAPHAEL SCHWEBER-KOREN/NEWS-LETTER

Thai One On faces Pennsylvania Avenue in Towson.

Thai One On: sushi and more

By Raphael
Schweber-Koren

Boasting a combined Japanese and Thai food menu, Thai One On makes for a great place for quality food that's not your typical college fare. Actually two restaurants, Thai One On and San Sushi, occupying three restaurant spaces, with shared menus and staff, the restaurant has an atmosphere of charm and comfortable living. Which of the three areas you sit in does not affect the meal or the atmosphere. There is a bar located at the back of the Thai One On area, and a sushi bar at the rear of San Sushi.

Thai One On's Thai menu provides an assortment of usual Thai food. The Pad Thai is excellent, and my friend who had the Pad Pik King enjoyed it immensely, as did my other friend who had the lemon grass soup. The food is spicy, but can be made much more mild if requested. Asking for extra spicy means just that, and be prepared to make frequent orders of water when making such a request.

On the Japanese side, there's an extensive sushi menu, including a la carte and cooked Japanese entrees, such as Chicken Teriyaki or Tempura. On the sushi side, the menu has a few exotic items, but contains mostly standard sushi. Sushi dinners are available as combinations with soup or salad.

The cost is slightly higher than a typical meal, at around \$15 to \$18 a person. Most of the Thai food is priced from \$9 to \$14, and the sushi dinners go for \$9 to \$18 without any a la carte selections. The Japanese food also ranges around \$9 to \$14.

Wait times can be, but often are not, long. I have experienced both the hour to hour and a half wait as well as a 10 minute wait at peak dinner times. One uncomfortable fact is a lack of waiting area except in the bar, and seats at the bar are limited. While waiting, one gets the feeling of constantly being in the way, as the entrance to the bar is located right along the main path connecting all three sections of the restaurant, giving the feeling of standing in the middle of a fast-moving highway. Taking the bar option makes the waiting process less adventuresome only if you sit at the bar, otherwise the narrow space between the chairs and the back wall lies directly along everyone's path to the bathrooms.

Once seated, service was prompt, with knowledgeable staff. Our food was brought to us in a reasonable amount of time for the type and quality of food, though ordering an appetizer or a meal that comes with soup helps.

Overall, Thai One On/ San Sushi makes for a wonderful dinner with friends who enjoy Thai or Japanese food, and makes a great place to introduce non-Thai or non-sushi eaters to some of the best in the area.

THAI ONE ON

10 W. Pennsylvania Ave., Towson

Phone: 410-825-0907
Price: \$15-\$18
Location: Towson
Hours: Mon.-Thur.: 11:30 a.m.-10 p.m.
Fri.-Sat.: 11:30 a.m.-11 p.m.
Sun.: 4 p.m.-10 p.m.

Let's go to Towson Diner

TOWSON DINER

718 York Rd.

Phone: 410-321-0407
Price: \$10-\$20
Location: Towson
Hours: Always open

By Courtney Rice

You've probably seen it countless times before. On York Road headed towards Towson, you can't help but notice that big silver tube with the neon sign that catches your attention every time. It's got that cute retro-chic feel, like something you would see on classic TV. The Towson Diner is, without a doubt, a throwback to a simpler, more innocent time.

Because of a variety of errands we had to complete, my friend and I hit up the Towson Diner at what we assumed would be off hours. It wasn't even quite 5 p.m. yet, certainly well before the dinner crowd. Much to our surprise, the place was already pretty packed. We'd forgotten to account for the people-over-50 crowd who love those early bird specials.

The Towson Diner is about as cute inside as it is from the street. Murals of people dancing to a jukebox adorn the back walls, and the front counter has those big retro glass squares for trim. The booths and pretty much everything else are sea foam green, and some of the booths have mini-jukeboxes to entertain you while you wait for your food. It reminded me of Eat 'n' Park, if you've ever been there, except with a little more of the cheesy diner feel.

It took a long time to decide what to order; the menu is a whopping five pages front and back, not including the 16 Friday dinner specials! Open 24 hours, the Towson Diner serves breakfast all day and all night. They offer many styles of omelets, or you can build your own. Other breakfast specialties are French toast, pancakes and waffles. Breakfast dishes range from roughly \$5 to \$8.

The regular dinner menu caters to every taste. If you're in the mood for a light meal, there are many different sandwiches, specialty salads, finger foods, burgers and soups.

Those looking for something a little heartier can check out the dinner specials, which change daily, as well as various pasta, seafood, beef and chicken entrees. You can get simple pasta or chicken dinners starting around

\$9, while some of the fancier seafood or steak dishes may leave you closer to \$20 in the hole.

Our waiter was pretty friendly. (And, we agreed, cute in a feminine sort of way...) He told us that, especially in the case of the senior clientele, comfort foods like meatloaf or fish sandwiches are quite popular and well received.

College kids typically go for their burgers and fried foods, and their breakfasts sell well throughout the day. After a great deal of contemplation, we came to a decision. I ordered the aforementioned meat loaf platter, for \$10.25, and my friend

great to satisfy your yen for some good old fashioned home cookin'. Unlike many diners, however, it does have a liquor license, a definite plus for the over-21 crowd.

The service was incredibly fast; we probably only waited seven or eight minutes for our meals. Mine began with a salad. It was served on a chilled plate, an unusual touch for this type of establishment. The salad itself, however, was nothing to write home about, just your plain iceberg lettuce with cucumbers, tomatoes and onions.

The main dish was an improvement. The meatloaf was de-



RAPHAEL SCHWEBER-KOREN/NEWS-LETTER

Towson Diner looks like you'd expect a diner to look.

decided on the western omelet, an even \$6.

While we waited for our meals, we explored the restaurant a little more. It's fairly large, and by 5:30 was nearly full. Despite the crowd, the waiters seemed warm and friendly and managed to keep the place looking neat and clean.

While our window view didn't afford a particularly lovely view of York Road, there were plenty of little decorative touches throughout the restaurant to admire.

In addition to the older set, we noticed a lot of families with young children. The diner offers a children's menu and has booster seats and crayons to make dining with kids easier.

If you haven't figured this out yet, the Towson Diner is very much a family-oriented casual eatery. There's the perpetual noise of dishes clattering in the kitchen and kids crying in their seats. It's a paper napkins and placements type of place — not ideal for a romantic date by any stretch of the imagination, but

licious, just like home, and a very generous serving. It was served with a side of mashed potatoes which seemed homemade. It was good comfort food that definitely beats Terrace meatloaf, though that might not be saying much.

My friend loved her omelet. It came with a side of home fries and featured big pieces of real ham and generous filling. She described it as "good bang for your buck."

We both enjoyed our entrees, but were unfortunately left too full to sample one of their 22 types of desserts. Their desserts range from \$1.40 to \$2.95.

I would recommend the Towson Diner as a good place for some basic comfort food that's a cut above the cafeteria. It's definitely worth a visit if you should ever find yourself hungry in Towson. At the same time, our own Nifty Fifty's Diner, on St. Paul, offers food that is just as good, perhaps a little less expensive and certainly closer to home.

FELL'S POINT

Surrender to great taste at Bonaparte's

By Emily Nalven

Hailed the best bread on this side of the Atlantic by *The Washington Post*, Bonaparte Breads is about as French as you can get in the Baltimore region. Founded as a *petite boulangerie* by the Lefilliatre family in Paris in 1788, the chain expanded to the United States in January 1997. In addition to several bakeries in Washington and Baltimore and catering to *l'Ambassade de France*, the family's flagship store remains in daily operation in the heart of Paris.

Owner Pierre Lefilliatre uses traditional wood burning ovens and only natural ingredients such as stone-ground flour, sea salt and yeast to bake his breads. There's not an overwhelming selection like some bakeries, but what they do serve is of the utmost quality. Upon walking in to their South Ann Street establishment you can find fresh baguettes, *miche* and *boule*, *pain de mien*, croissants

and *pain au chocolat* piled high. The décor is country French with overstuffed armchairs to sink into and large posters of Napoleon in full military garb plastered all over the walls.

Located right on the water, the setting is magnificent for an afternoon coffee and pastry. The harbor water taxi comes right up to the front door so you can travel there in grand style from the Inner Harbor. However, since they're only open during business hours the clientele is mainly working people coming in for lunch and retirees with lots of free time on their hands.

Along with amazing breads that are hard and crusty on the outside yet soft and dense on the inside, Bonaparte's has a wonderful selection of glistening pastries. Any kind of tart you could possibly imagine is available, and since they change the selection daily it's impossible to tire of everything. The tarts contain sea-

sonal fruits and consist of everything from star fruit to kiwis — which is a little more exotic than the traditional French demeanor of the breads and décor. The éclairs and napoleons are fruit-

offer daily consisting of ham or turkey and mozzarella, brie and prosciutto cheese combinations. Yet all cheeses, meats and vegetables are fresh and a nice salad of greens and chips are served with every sandwich, so what they lack in variety they make up for in presentation and quality.

Quiches and soups are also available as specials with the lunch sandwiches but they didn't look too popular with the diners and even the waitress advised choosing something else.

So *merci bien* to Bonaparte's for bringing the old world style of French baking to us Baltimoreans.

BONAPARTE BREADS

903 S. Anne St.

Phone: 410-342-4000
Price: \$6-\$10
Location: Fell's Point
Hours: Tues.-Sun.: 8 a.m.-7 p.m.

filled as well, so if fruity desserts aren't your style you might want to skip the sweets. Although they are presented so prettily with little chocolate leaves and berries heaped on top of them, they're hard to resist.

The lunch menu is small — only four types of sandwiches are



RAPHAEL SCHWEBER-KOREN/NEWS-LETTER

Bonaparte: it's the place that never comes up short.

Nile Cafe: Pharaoh, let my people nosh

By Ishai Mooreville

Across the front pages of every morning's newspaper, it's likely that you will see a headline relating to the political situation in the Middle East. Whether in Israel or Saudi Arabia, Syria or Iraq, it seems like there is always trouble brewing in the region. Sometimes people might forget there is more to the Middle East than conflicts.

In fact, it is home to some of the best-tasting food which has spread throughout the world. The birthplace of Hummus and Shish kabob, Middle Eastern nutrition runs the gamut, and showcases the diverse cuisine that has erupted out of a desert climate. The Nile Café provides a sampling of the food of one specific country, Egypt.

Egypt? Yes, Egypt. They may be better known for their pyramids and King Tut's Tomb, but Egypt has quite an extensive cuisine that has evolved over millennia, not centuries (like the United States). Bordering the Mediterranean Sea, Egypt interacted with other great culinary states like Italy, France and Spain through trade, so Egyptian food has had great influence in European restaurants.

The Nile Café, located on 811 S. Broadway in Fell's Point, is about a \$10 cab ride from cam-

pus, one-way. If you go with friends (as you should), it is even cheaper. With a wooden façade and outdoor seating, the café quickly entices the passer-by to enter for some relatively cheap meal options. While Fell's Point

tian Puréed Yellow Lentil go for \$3.95 and come with a slice of pita. Appetizers, ranging from \$4.95 to \$9.95, included Mousaka. For those of you are unfamiliar with this dish, it consists of Marinated eggplant, onion, potato and

For those of you who just don't know what to choose, you can go for the Middle Eastern Sampler, a combination of falafel, grape leaves, humus, Foole, Baba Ghannouge, Feta cheese, Tabouli salad, Tahina and pita bread. I'm not sure how, but apparently Egyptians managed to find all the ingredients for the delicacies somewhere in the fruitful Nile Valley, which provides the water source for most of the country's agriculture.

Looking for a little seafood? The Nile Café has it too. Try the Luxor Salad for \$9.95, which includes grilled shrimp, sea scallops and a raspberry dressing tossed with greens, avocado, sliced orange and red cabbage. Leave the cucumbers at home, this is a salad Egyptian style.

Now, to everyone's favorite, the infamous Pitawiches which come with a house salad and curly fries. I went for the simple Nature Pitawich, made with falafel, hummus and onion with Tahina on the side.

Another great dish is Mihshi Grape Leaves, which are rolled with rice, minced onion and garlic, flavored with lemon juice, cooked with olive oil and tomato, garnished with feta cheese and olive, served with cucumber yogurt sauce. It tastes as it is described: more than a mouthful.



RAPHAEL SCHWEBER-KOREN/NEWS-LETTER

The Nile Cafe looks a little out of place among the bars of Fell's Point, but it's certainly a welcome difference.

usually attracts late-night revelers who come to frolic among the mass amounts of bars. The Nile Café provides a nice alternative for those who wish to remain sober and still have a good time.

Inside the kitchen, the chef uses an authentic wood-burning oven that allows for meals to fully cook in their own juices and aromas. The meal options are astounding. Soups such as Egyp-

green pepper with a choice of tomato, lemon, or garlic sauce served with pita bread.

Another great dish is Mihshi Grape Leaves, which are rolled with rice, minced onion and garlic, flavored with lemon juice, cooked with olive oil and tomato, garnished with feta cheese and olive, served with cucumber yogurt sauce. It tastes as it is described: more than a mouthful.

house salad and curly fries, no room was left for anything more, leaving myself completely satisfied.

Meat is all over the menu as well, for you carnivores. Chicken and Lamb Schwarma are just a few of the options. There are also a number of vegetarian pizzas available, which can be made with

NILE CAFE

811 S. Broadway

Phone: 410-327-0005
Price: \$15-\$20
Location: Fell's Point
Hours: Sun.-Thur.: 7 a.m.-10 p.m.
Fri., Sat.: 11 a.m.-12 a.m.
Web site: <http://www.thenilecafe.com>

soy cheese or no cheese at all for die-hard vegans. There are also everyone's Megabytes favorite, Calzones.

For dessert, go for the traditional Baklava, described on the menu as Buttery phyllo pastry layered with mixed nuts and coated with semi-sweet Egyptian syrup.

The décor was relatively simple and the service was adequate, no complaints whatsoever, though the waiter did not go out of his way to please an obviously cheap college student. Still, as the rule goes, always tip 20 percent. And I did.



RAPHAEL SCHWEBER-KOREN/NEWS-LETTER
Though its neon advertises only food and coffee, you'll likely also find talented poets sharing their gifts at Funk's Democratic.

Poets, coffee collide at Funk's

By Ishai Mooreville

Coffee is a great thing. Its main ingredient is the coffee bean and its composition includes the stimulant known as caffeine to the general public. Coffee is also a very social drink, which unlike beer or cognac, allows you to keep a level head in the midst of an intellectual conversation.

About 10 years ago in Seattle, a coffee shop named Starbucks came along, and all of a sudden, coffee shops became the rage. Soon enough however, as Starbucks proliferated like cells in a petri dish, many coffee drinkers began to opt for independent cafes, rather than a big-time chain.

Funk's Democratic Coffee Shop, located on 1818 Eastern Avenue in Fell's Point, is just that type of place. This is no national chain; this is a place that Baltimore can call its very own. The décor is extravagant: the walls are decorated with a mesh of psychedelic colors that just get the "funk" started.

Funk's has more than just cappuccino. It actually has a decent sized menu, which is dominated by vegetarian dishes. I tried some sesame peanut noodles, which were absolutely irresistible. Another popular option with patrons is the black-bean burrito. Prices range between \$6 and \$10 for appetizers, which while not very much, puts it in the same category of Xando's of overpriced dishes.

I highly enjoyed Funk's Demo-

cratic Coffee Spot, whose name refers to the democratic method in which anyone can say anything at its open-mic nights. I went there with my folks over parents' weekend and treated myself to a nice, hot mug of mochaccino, while my dad opted for espresso and my mom for cappuccino.

Service was quick and orderly but I did not feel rushed as we sat back into our fluorescent-colored chairs and warmed ourselves up for a chilly Baltimore afternoon. The coffee was smooth and supple, the foam did not dominate the cup but was provided in

a fine ratio, about one fourth of the mug. The coffee itself was not too sweet, which is a common mistake made by other coffee houses, including Xando's and Starbucks. The desserts, which we avoided, seemed a bit too ornate for our tastes, though I'm sure that there are plenty of people who would have jumped at the chocolate cake, a perennial favorite.

The special thing about Funk's is its poetry. The place offers a literary environment to match its San Francisco-style alternative offerings. It is a popular hangout for poets, writers and *artistes*, all of whom frequent the joint for weekly poetry readings, music and open-mic nights. So next time you write a beautifully-phrased sonnet for IFP, don't chuck it. Stick a copy in your pocket and read it aloud to "the city that reads."

FUNK'S DEMOCRATIC COFFEE SPOT

1818 Eastern Ave.

Phone: 410-276-FUNK
Price: \$5-\$7
Location: Fell's Point
Hours: Mon.-Fri.: 6 a.m.-12 a.m.
Sat.: 10 a.m.-1 a.m.

the

and the others' dishes came out. Liang's "Soft crab sandwich," was an actual soft-shell crab, deep-fried and placed on a bun. She thought it would be more like a crab cake sandwich rather than the whole crab. "It was a

Obrycki's got crabs, but the kind you will enjoy

By Grace H. Hong

Never having any prior experience with eating whole crab, I decided to venture to one of Baltimore's finest crab houses, Obrycki's, for some culinary enlightenment. It must be one of the more popular places, because our cab-driver knew exactly what restaurant it was just by hearing the address, 1727 East Pratt Street.

Located in Fell's Point, 10 minutes from the Homewood campus, Obrycki's has a very cozy and bright atmosphere, a cross between a home dining room and a steakhouse. As it was very crowded during dinner time, it is highly recommended that reservations are made. However, in our case, the host misplaced our reservation and we were forced to wait about 20 minutes.

Once we were seated, a waiter came along promptly to take our orders. I, wanting to go for the full Maryland crab experience, chose to get four medium-sized "Hard-shell crabs, steamed with a magical blend of seasonings." The prices for crab vary according to market price and also according to the size of the crab you order: medium, large and extra-large.

My roommate, sophomore Michelle Liang, opted a less messy option and chose a "Soft crab sandwich." Parag Goyal, also a sophomore, picked one of the daily specials, "Cajun Seafood Pasta." To our disappointment, our waiter announced that they were out of the special. Goyal chose a "Spicy deep fried deviled crab cake" instead.

After taking our order, our waiter laid pieces of brown paper on our table, in the manner of a table cloth. Before even our appetizer arrived, another waiter brought over a tray with four steamed crabs. He dumped them right on top of the brown paper, leaving our group to stare at the critters.

I was in awe, having never seen such things on my dinner table. They were covered in a bunch of spices, primarily black pepper. Crabs can be a bit intimidating to a novice.

We continued to gawk at

them, without touching them, mostly because we didn't have any utensils.

A couple of minutes later, Liang's side salad and our appetizer arrived. I picked our appetizer, "Crab dip, served hot," because it sounded like yummy,

OBRYCKI'S

1727 E. Pratt St.

Phone: 410-732-6399
Price: \$20-\$40
Location: Fell's Point, just past the Harbor
Hours: Mon.-Fri.: 11:30 a.m.-10:00 p.m.
Sat.: 11:30-11:00 p.m.
Sun.: 11:30 a.m.-9:30 p.m.
Website: <http://www.obryckis.com>

authentic Maryland cuisine. And boy, it was yummy all right! Liang and I could not get enough of the creamy, cheesy dip served with two varieties of crackers.

Goyal thought the dip was

good, but he wished there was more crab in it. Liang and I had no complaints.

Finally, our waiter brought us some utensils and I started to pathetically whack at a crab with the small wooden mallet he gave me, to no avail. Our waiter looked at me and shook his head. He then gave me a quick crab-opening lesson. I didn't know it was so complicated! And I realized that the much of the crab, like its ooey gooey brown guts, were inedible. However, the edible parts were delicious, much better than the imitation lump crab I've been eating all my life. I also learned that eating crab is a very messy experience, because every time I pounded one of the crab's claws, bits of shell and meat

would go flying in every direction, including at Goyal and Liang. There were actually tiny bits of crustacean stuck to my hair and face, too. "A crabhouse is not somewhere you should go on a first date," wisely noted Goyal. "Probably only with people you are really comfortable with," added Liang.

A good 10 minutes later, I was still working on my first crab and the others' dishes came out. Liang's "Soft crab sandwich," was an actual soft-shell crab, deep-fried and placed on a bun. She thought it would be more like a crab cake sandwich rather than the whole crab. "It was a

tad crunchy ... It was pretty good though, I guess. But the legs coming out of the bread threw me off and it was too greasy." Goyal didn't think his crab cake was spicy enough; he just said it was "decent."

Ten minutes later, they were finished with their entrees, which were a bit small portion-wise, and I just began prying open my second crab. Crabs demand a lot of work. There is a lot of cracking, peeling and picking involved to extract a tiny piece of meat. That tiny piece of meat tastes wonderful, though, which is why I think so many people love eating crab.

After employing Liang's assistance, we were able to polish off the other two crabs more quickly. I was full, but I couldn't say no to dessert, of course. We decided to share a slice of "Chocolate chip pie," which is actually pecan pie with chocolate chips, and "Crème brûlée." The desserts were very good, a satisfying ending to a long meal. Everyone enjoyed the melted sugar atop the smooth crème brûlée and the pie was very rich and chocolatey. It was a little too sweet for my taste, but it won our overall approval.

Overall, Obrycki's was a special treat during midterm week for us Hopkins pre-meds who haven't been to a very nice restaurant in a while. The service was good and prompt, with the exception of our forgotten reservation and missing utensils in the beginning. Our general consensus was that it was too expensive to visit frequently on a college student's budget; it's probably best to come with parents and their wallets. The full dinner for the three of us amounted to about \$80, including gratuity.

It was fun to indulge in classic B-more cuisine, but I don't think I would go back again just for the crab. Maybe it's just me, but the process of eating crab drains too much energy and patience. But if you do like whole crab or have never tried it, Obrycki's is a great place to go for the pleasant, complete dining experience.

Obrycki's has a very cozy and bright atmosphere, a cross between a home dining room and a steakhouse.

HAMPDEN

Holy Frijoles is a fiesta of fun

By Jeremiah Crim

A native Los Angelino, I began to wonder if I had chosen a school in the wrong city as I first explored the strip of restaurants along St. Paul nearly three years ago. Walking through Charles Village, I found a wide variety of cuisine available: numerous places served burgers and wings, Tamber's made Indian dishes, Orient Express had Chinese food covered, Donna's served pastas and the local markets offered more sandwich choices than I knew what to do with. But where was the Mexican food?

The answer awaited me in Hampden, just a short jog to the west of the Homewood campus. One step into Holy Frijoles felt like a free trip to a more familiar part of the country, where rice and beans are considered a staple. Even ignoring its name, everything about the place screams Mexican eatery: the small storefront reminiscent of the family-owned, hole-in-the-wall joints scattered throughout Southern California; the dimly lit atmosphere inside (along with the poor temperature control); and the eclectic artwork covering the walls.

A single sheet of paper, folded lengthwise and laminated, was placed before me as I sat down at a small wooden table. Needless to say, the menu isn't extravagant — in fact, between appetizers, salads and entrees, only 12 choices are listed. But all of the bases are covered — tacos, burritos, enchiladas, fajitas, nachos, quesadillas — and there are a couple of items (chili rellenos, chorizo) that can be hard to find even at some places that claim to be Mexican restaurants.

More importantly, you're sure to enjoy any of these selections. Holy Frijoles takes something as simple as a quesadilla and makes it even more delicious. Almost unrecognizable when compared to the flimsy tortillas that most places serve, their quesadillas are crisp ("golden brown," the menu boasts) and stuffed with cheese.

onions and peppers. The peppers are key — many of the items served at Holy Frijoles are seasoned with the help of Poblano peppers, giving the food a true Mexican flavor.

Another real treat waits for those who order the chili rellenos. Many restaurants have yet to figure out the proper way to stuff a chili, but Holy Frijoles has the technique down to an art. An Anaheim pepper — mild enough for even the most hesitant eaters, but not lacking in flavor — is stuffed with cheese, battered and deep-fried. Beware other restaurants offering chili rellenos that can be mistaken for mozzarella sticks, with flavorless peppers and bread crumbs as batter — real rellenos can be found at Holy Frijoles.

These two appetizers offer only a small sample of the flavor available at Holy Frijoles, and since most of the items available can be

ordered with steak, chicken, grilled vegetables or chorizo (a spicy sausage, ground and seasoned with garlic), you're not likely to get bored with the options soon, despite the small menu. Portions are generous, and in general prices are reasonable (\$4-\$6 for appetizers, up to \$10 for an entrée).

If anything about Holy Frijoles could use some work, it's the service. The employees, like the artwork that adorns the walls, seem to be an eclectic mix. This isn't to say they aren't nice — most are friendly and very laid back; unfortunately, they tend to take "relaxed" too far. It is not uncommon to wait five minutes after walking in to be noticed, and waiters/waitresses have disappeared out the front door for a cigarette or joined guests at other tables while I waited.

But despite questions about the service, Holy Frijoles is still the best place I've found in Baltimore to get Mexican food. And if you get tired of waiting for your waiter to return from wherever he's run off to, just remember: takeout is available.

REMEMBER: Takeout is available.

HOLY FRIJOLES

908 W. 36th St.

Phone: 410-235-BEAN

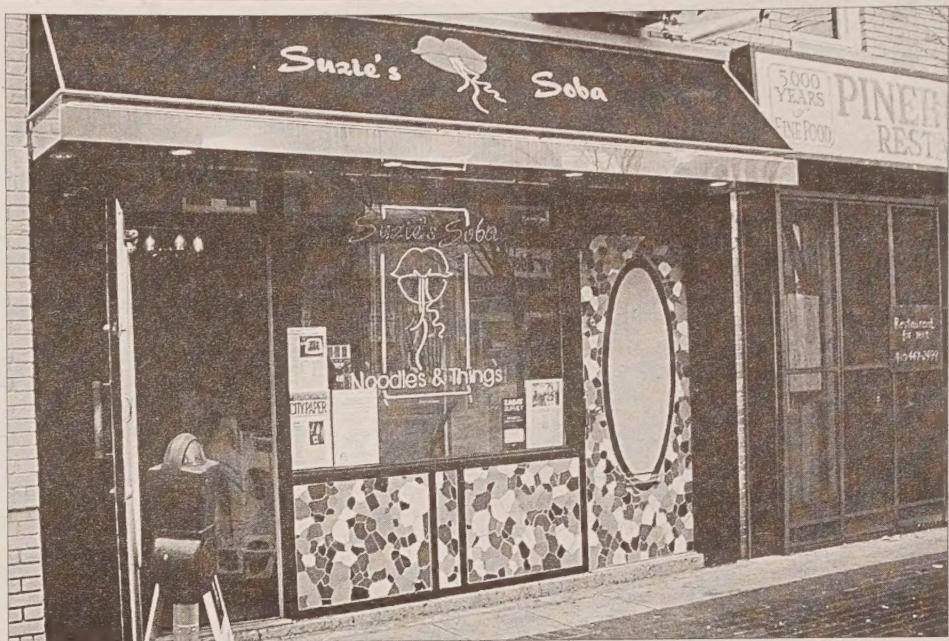
Price: \$7-\$15

Location: Hampden

Hours: Tues.-Fri.: 11a.m.-11p.m.

Sat.: 12p.m.-11p.m.

Sun.: 12p.m.-10p.m.



RAPHAEL SCHWEBER-KOREN/NEWS-LETTER

Suzie's Soba has a distinctive facade facing Hampden's Avenue on 36th Street.

Sick of Ramen noodles? Give Suzie's Soba a try

This pan-Asian place offers a good mix of cuisine for prices that you can afford

By Liz Steinberg

Suzie's Soba is a one-of-a-kind place. A small, pan-Asian restaurant conveniently located in Hampden, Suzie's offers an eclectic mix of new-age and traditional eastern foods in an unusually-decorated atmosphere for slightly above-average restaurant prices.

Located in Hampden, the restaurant's eclectic decorations set it off from the street. Banners adorned with fat red lips slurping noodles hang from the front of the building, and mosaic tilework coats the facade. Inside, you walk past a kitchen reminiscent in appearance to a deli counter to the tables in the back.

The dining room is uniquely decorated as well: large white paper creations sculpted into fish adorn the walls, connected by wooden vines, clumps of moss and beaded lights. The number of tables is relatively small.

As the restaurant's slogan implies, the menu offers a collection of "noodles and things." The "things" category includes everything from sashimi to nouveau cuisine to traditional Japanese.

For instance, under appetizers, the house salad combines ingredients including pickled ginger and shiitake mushrooms over

mesclun greens (\$5), and the steamed dumplings emerge from the kitchen in a tidy bamboo basket served alongside a soy sauce-based dip (\$5 to \$6).

The menu also includes a handful of traditional Japanese donburis, a broiled meat, fish or vegetable dish served atop rice (\$9 to \$17).

The noodles category includes some of the most reasonably priced entrees, with the most expensive costing \$14. I ordered the tuna sashimi somen, an assortment of mesclun greens and julienne-sliced cucumbers that surround a pile of cold, thin somen noodles in a spicy sauce, topped with a handful of tuna sashimi. Like many of the restaurant's meals, the dish feels light yet is relatively filling.

Other noodle dishes include the traditional Korean dish chap chae, spicy seafood noodles and spinach and shiitake noodles. The latter is an unexpected combination of vegetables mixed with buckwheat soba. At \$9, it's one of the restaurant's cheapest dishes, but it's also one of the least filling.

Yet more noodle dishes can be found under light fare, which range from \$6 to \$10. These are best if you're looking for a snack, not a meal.

Many of the entrees are seafood dishes, such as the char-

grilled citrus salmon (\$18), seafood hot pot (\$15) and grilled spicy tuna (\$18). Other options range from Korean-style stuffed Cornish hen to spicy citrus pork loin and tempura. The entrees, while creative, place the restaurant slightly above average in terms of price.

Suzie's Soba offers an assort-

SUZIE'S SOBA

1009 W. 36th St.

Also: 7 N. Calvert St.

Phone: 410-243-0051

Price: \$9-\$17

Location: Hampden

Hours: Mon.- Fri.: 12 p.m.-2:30 p.m.

Sat., Sun.: 5 p.m.-9:30 p.m.

Weekend lunches by request

ment of flavored bubble teas, the trendy Asian drinks with brown tapioca starch balls filling the bottom of the glass (\$3.95).

Some of the more unusual drinks include roasted rice green tea and homemade limeade (\$2), and dessert options include a delightful little scoop of homemade sorbet (\$4.50).

Conveniently a security escort van-ride away from campus, Suzie's Soba's ambience makes it an ideal place for a date or a classy lunch. In general, the food is good, service is relatively quick and you won't find yourself unable to move after eating, either. But the unique dining experience will cost you — don't expect to get a lot of food for your money.

Cafe Hon: it's why they call it 'Charm City'

By Julianna Finelli

"Go'n have a seat wherever you like, hon."

Thus I was greeted by one of the friendly but busy "Hon Girls" at the famous Cafe Hon, located on 36th Street in historic Hampden.

An old-fashioned counter, complete with 1950s-style bar stools, features a desert case displaying apple pies, coconut cake and other such goodies. Red gingham table cloths cover all the tables and each of the vintage-looking wooden chairs is slightly mismatched. A life-sized cardboard cutout of a young Elvis Presley greets customers at the door.

The atmosphere is charmingly down-home, to say the least. But this is no ordinary 1950s café replica.

Big hair, stretch pants, faux fur and cat's eye glasses ... remember John Waters' *Hairspray*? Those ladies were based on the Baltimore "Hons." No, the waitresses don't tease their hair on a daily basis, but you'll still catch a hint of "Bawlmerese," the Balti-

more dialect, in their voices. If you want to see real Hons, you'll have to return to Baltimore in June to watch the café's annual "Best Hon" contest, which draws young and old contestants alike to strut their stuff, in high-heeled sandals and bright-red lips, smacking chewing gum.

The waitresses are incredibly

CAFE HON

1002 W. 36th St.

Phone: 410-243-1230

Hours: Mon.-Thur.: 7 a.m.-9 p.m.
Fri.: 7 a.m.-10 p.m.
Sat.: 9 a.m.-10 p.m.
Sun.: 9 a.m.-8 p.m.

Web site: <http://www.cafehon.com>

sweet and friendly, but with that little edge that characterizes a Hon Girl. The food is no-nonsense, down-home American cooking; Cafe Hon's signature dish is the "Much Better than Mom's Meatloaf," served with hearty mashed potatoes, pan gravy and the vegetable of the day. The price is \$11.95, but the helping is more than sizable; this meal is not for

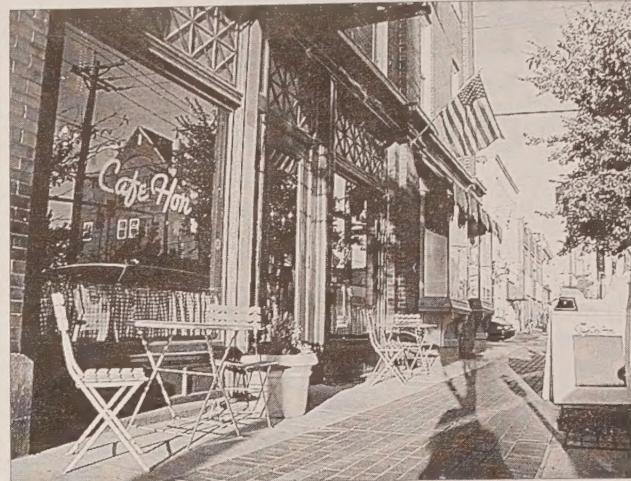
nibblers.

Of course, there is lighter fare offered, including spaghetti, various salads and soup. I ordered somewhere in-between with a grilled cheese and tomato sandwich and fries. These are no fast-food fries; they are deep-fried, golden brown wedges — a health nut's worst nightmare.

Despite the abundance of old-fashioned, calorific dishes on the menu, there are a surprisingly large number of vegetarian options, including hummus, vegetarian black bean burgers and the "Bean L.T.," with hummus substituting for the traditional bacon.

The food is rich and the prices modest, averaging about \$5 for breakfast/brunch, \$6 for lunch, and \$8 to \$12 for dinner entrees. Cafe Hon also has a bar, open at 5 p.m. daily, and a highly popular brunch on Saturday and Sunday, from 9 a.m. to 3 p.m.

Cafe Hon was rated one of the top 10 "Best Comfort Food" restaurants in the nation by *Citysearch.com*, and has been featured in a variety of newspapers and magazines throughout the



LIZ STEINBERG/FILE PHOTO

Go back to the '50s and get a true piece of B'more from Cafe Hon.

country.

So if you haven't been to Hampden yet, take a short cab ride (or even walk) to Cafe Hon, the epitome of Hampden charm. Your next chance could be the Mayor's Christmas Parade, held on 36th Street the first Sunday of December, during which tons of visitors stop by to see elaborate Christmas light displays and pa-

rade floats. Cafe Hon's owner, Denise Whiting, advises café customers to come early, since the tiny restaurant is packed after 6 or 7 p.m.

You can eat crabs at the Inner Harbor or see the Orioles at Camden Yards, but you simply cannot experience the real Bawlmer without visiting Cafe Hon.

Angelo's: home of the 18-inch-long slice

By Jason Gordon

Looking for some authentic Italian food here in Baltimore? You could go downtown and sample many of the good restaurants in Little Italy. But what if you want some homemade Italian goodness delivered right to your door? Settling for a chain like Domino's could be a mistake. Your best bet is to try Angelo's, an authentic slice of Italy that is both inexpensive and close to Hopkins.

Angelo's claims it's the home of "the world's largest slice of pizza," and this is no lie. Go in and order one of the giant slices and you won't be disappointed. At 18 inches long, it's a meal in itself. If this is too intimidating or you're looking for takeout, Angelo's offers traditional sized pizzas for delivery. If you're having a party, Angelo's also has 30-inch party pizzas for delivery at very reasonable prices.

Overall, I must say I was impressed with the pizza. The cheese

and sauce were both tasty and it had that unique flair of spices that you only get from a local pizza shop. Their crust was sprinkled with some sort of spice mix that provided some great flavor and texture. Also, their pizza had that brick oven taste which I really enjoyed. Regular sized 16 inch pizzas cost \$7.95 and the party pizza is \$26. Prices go up quickly if you add toppings, though. Available toppings include pepperoni, Italian sausage, anchovies, meat sauce, mushrooms,

green peppers, Italian ham, Genoa salami, garlic, onions, olives, bacon and pineapple. All in all, the pizza was very good — much better than delivery chains like Domino's and Papa John's.

Angelo's also has a variety of other Italian dishes to whet your appetite. They have a variety of entrees like Italian sausage, meatballs and veal and chicken parmigiana that come with a large helping of spaghetti. These are rea-

cheese steak, Italian steak, fish and pizza subs. In addition, they have traditional Italian hot subs including veal and chicken parmigiana, eggplant parmigiana, meatball and sausage. Angelo's also has calzones and stromboli.

The subs are all eight inches long and range in price from \$3.85 to \$5.25. Sides include french fries, cheese fries, french fries with gravy, pizza fries, onion rings, mozzarella sticks, salad, soup and garlic toast. The only item on the dessert menu is cannoli.

Despite the sparseness of the dessert menu, the one offering is quite good. Angelo's also offers canned sodas, at prices cheaper than you will find on campus, along with one liter bottles. Delivery from Angelo's is free with a \$6.00 minimum order. On a busy Saturday night, it took 45 minutes for them to deliver a large order of food, including entrees, which is not bad.

So if you're looking for some good authentic Italian food delivered to your door, give Angelo's a try. While it's definitely not the same quality as Little Italy gourmet, Angelo's is definitely some of the best cuisine in the local area. And if you're looking just to get some quick pizza for you and some friends, consider Angelo's over the local pizza delivery chain.



RAPHAEL SCHWEBER-KOREN/NEWS-LETTER

Angelo's offers a wide variety of foods, including the "world's largest slice of pizza."

Oh waiter! There is a fly in my bruschetta

By Grace H. Hong

Every time I bought my groceries from Super Fresh, I passed by Allissa's, usually wondering about the kind of food they served. I had a feeling it was some type of pizza/Italian place, but wasn't quite sure.

My curiosity got the best of me and I decided to go there with my roommate to check it out.

When we entered the cozy place, we took a few moments to reflect on the surroundings. There was a large mural of race-horses on one wall and the rest of the room had a lot of racing memorabilia.

It was nice and well decorated, a mix of greens and reds; very Italian. My roommate agreed that the atmosphere was homey and relaxed. I felt com-

fortable in such a casual environment.

We surveyed the menu and were amused and confused to see spring rolls, stir fry, fajitas and Vietnamese bun-bo prepared by "Momma Trang." Wasn't this an Italian restaurant?

To be optimistic, I can confidently say that Allissa's has something for everyone.

We decided to stick with Italian food, ordering bruschetta for an appetizer, a "lite" portion of chicken Marsala for me and a small (nine inch) buffalo chicken pizza for my roommate.

Our bruschetta came very quickly and I was surprised at how appetizing it looked. It had four slices of Italian bread, toasted, sprinkled with olive oil and garlic, and topped with chopped ripe tomatoes and melted cheese (mozzarella and provolone).

I, being a mozzarella cheese fanatic, quickly gobbled up my two pieces. It was a great balance of tangy tomatoes, gooey cheese and crispy bread. I could have easily eaten 10 more slices, if given the opportunity.

One thing that bugged my roommate and I during the delightful appetizer was a presence of flies hovering above our food. The pesky bugs made us cringe and wonder about the cleanli-

ness of the restaurant.

However, perhaps they were just bruschetta-loving flies, because they miraculously disappeared after the first course. We were pretty happy to see them go.

Our very friendly waitress then brought my chicken Marsala along with my roommate's buffalo chicken pizza.

At first sight, I couldn't tell that the plate in front of me contained chicken Marsala.

The Marsala wine sauce was a lot darker than I've seen before. There was pasta (supposedly angel hair) mixed in with the sauce, but it was definitely over-cooked and way too mushy, not *al dente* like pasta should be.

It didn't really look at all like pasta, to be honest. My roommate noted that the pasta was more like Asian noodles; they reminded us of ramen. Perhaps "Momma Trang" influenced the recipe.

The sauce was a bit strong and concentrated for my taste, though the general flavor was good. I needed to chew on some bread to dilute the saltiness of the Marsala sauce.

The chicken was good though; nice and moist. If the chicken Marsala lacked anything, it was more mushrooms. The dish didn't have as many mushrooms as I would have liked, and they seemed more canned than fresh.

My roommate's pizza was a better tasting experience. We were both surprised at the barbecue flavor of the pizza sauce, even though it was supposed to be a more spicy, buffalo-wing sauce. It was very tasty though; I enjoyed my slice.

My roommate liked the crispy crust. It doesn't compare to New York pizza at all, but then again, since I'm convinced that *no one* can ever imitate the delights of a New York pizza, it's really okay. The pizza wasn't bad. It wasn't New York-ish, but it was good in its own, special, Baltimorean way.

At this point, my roommate and I were stuffed and content. But I, being encouraged by the cheery environment, decided to get some festive dessert. The dessert menu was limited though, with only three items.

I decided to have a slice of "Half Moon pie," which turned out to more like cake. It was a decadent chocolatey delight, but we both agreed that it tasted like it was bought from a supermarket.

Basically, it was a slice of devil's

food cake with a fudgy topping. We definitely needed water to wash down the viscous chocolate dessert.

Allissa's gave us a lot more than we anticipated, from a cool décor to friendly service to a completely satisfying full-course meal. Though I'm still not sure how "Momma Trang" fits into the picture, the food at Allissa's was quite good overall, very satisfying. Though we en-

joyed a full course meal, it cost only about \$25 in total, including gratuity.

One could easily become full with just one entrée, which can range from \$4.95 (small cheese pizza) to \$13.99 (shrimp scampi). There are also weekly specials, offering half-price burgers on Sundays, half-price pizzas on Mondays, all-you-can-eat spaghetti and meatballs on Tuesdays, free food for kids

on Wednesdays, half-price wings on Thursdays and \$2 draft beer pints/Corona bottles on Saturdays. I would definitely recommend this restaurant to anyone who goes to Super Fresh anyway.

The Hopkins escort shuttle provides free transportation, which is always an incentive.

Carryout is also available, in case you want to pick up dinner along with your groceries.

INNER HARBOR (from page 14)

High class at Charleston

By Eric Ridge

If your parents are visiting for the weekend and they want to take you out for a splendid meal, there aren't many better places than Charleston Restaurant. If for any other reason, you decide to drop \$40 a head on a meal, you won't be disappointed. Charleston occupies a niche market in Baltimore, much like its location itself, situated in the Inner Harbor east development, near Little Italy.

Diners marvel over Chef Cindy Wolf's renowned creations in this contemporary American cuisine restaurant. She was named "Best Magician in the Kitchen" by *Baltimore Magazine*, and her creations are admired up and down the east coast. Charleston routinely nabs the honor of being ranked among the best restaurants in Baltimore by leading restaurant reviews such as Zagat.

Not surprisingly, perfection is the rule at Charleston.

But that is not to say that it's perfect. On one recent night, I waited nearly one half hour to be seated, even though I had a reservation and had arrived on time. The setting of Charleston is also a bit suspect, but don't be deterred. Inner Harbor East seems lost between the down-home Little Italy and the commercialized main Inner Harbor setting. Furthermore, Charleston is located adjacent to a huge grocery store. These are hardly deluxe surroundings, but that should be overlooked. Charleston more than makes up for these shortcomings by serving not just great food, but an elaborate experience as well.

In so doing, Charleston does wonders to set itself apart from other American cuisine restaurants in the area.

The advantages are innate to the restaurant's style. Among the



JEREMIAH CRIM/NEWS-LETTER

Charleston Restaurant is one of the fanciest (and most expensive) restaurants in Baltimore.

American cuisine restaurants in the city, many are national chains. Not Charleston. In a city whose culinary choices (with a few notable exceptions) are limited, Charleston satisfied a much-needed niche.

Where others seem formulaic, Charleston is creatively engineered for perfection. Yet Charleston maintains a diner-friendly atmosphere, one void of overly pretentious elements. The food does wonders. Innovative presentations color the plate. The menu is emphasized with particular attention paid to desserts. Portions are generous as well. Be sure that you won't leave the table hungry.

Service is refined and sophisticated, a welcome respite from the subpar service that handicaps many of the area's top restaurants.

The restaurant also has a few quirks. Cheese courses are highly emphasized on the menus as a pre-dessert treat. A tasting menu is also perfect for the diner who

can't decide what he wants.

Wolf alters her menu on a frequent basis. Doing so not only illustrates her adaptability as a chef, but also the restaurant's seemingly obsessive desire to offer the freshest of foods.

The one downside is that all of these positives make Charleston quite popular. You'll need reservations for most weekend nights, which means you'll need to plan ahead. Even if you do, as my experience suggests, you can't always count on being seated at the time of your reservation.

Then again, patrons don't seem to mind the wait. First-rate food is worth waiting for.

CHARLESTON

1000 Lancaster St.

Phone: 410-332-7373

Price: \$40-\$70

Location: Inner Harbor East

Hours: Mon.-Sat. 5:30 p.m.-10 p.m.

Closed Sundays

Website: <http://www.charlestonrestaurant.com>

The editors review: Akbar

Seven News-Letter editors, made to spend a weekend working on the Dining Guide, order in and find out what happens when they stop being polite and start getting hungry — The editors eat: Akbar Indian Restaurant. Here are five reviews.

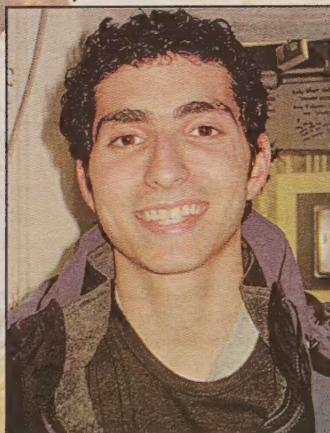
Charles (with lamb)



JEREMIAH CRIM/NEWS-LETTER

Usually, I'm a big fan of Indian food, but Akbar's fare was far from the cascade of bold flavor I expect. Granted, the lamb was tender and the naan was passable, but the rest of my meal was underwhelming. The chicken was dry, despite the fact that it was slathered in as much sauce as one would expect. Both the korma and the vindaloo were oily and relatively bland. One of the things I like about Indian food is the rice — it's lighter and less sticky than Chinese rice. Akbar's rice failed to live up to my standards; it was overloaded with saffron and insufficiently fluffy. In fact, all of the dishes I sampled were heavy on the oil and light on everything else.

Maany



RAPHAEL SCHWEBER-KOREN/NEWS-LETTER

Akbar does have some excellent Indian food to offer, and it's even a bit authentic. There is however, a definite difference between dining there and picking up the food to go. When dining at Akbar, with dim lights and Indian music quietly channeling into the quaint restaurant, the long wait seems somewhat justified. Waiting a half hour for a brown paper bag filled with cold lamb just isn't as rewarding.

Akbar's meat and poultry dishes might be too spicy for some, too bland for others. I'd recommend sticking to the Tandoori menu which offers some excellently prepared chicken, lamb and shrimp. The naan goes well with the mint chutney and plum sauce, and the garlic variety is a great side. The rice gave a strong scent of saffron and caraway seeds but was a bit bland and didn't keep its heat well (a sign of cheap rice). If a meal at Akbar involves the palak paneer (if you close your eyes, it's just like creamed spinach), a side of yogurt, and throwing back some lassi (a sweetened yogurt and rose water mix) it'll be tough to criticize.

To feed seven News-Letter editors, we ordered:

Meat samosa.....	\$3.25
Vegetable samosa.....	\$2.95
Nan (two orders).....	\$3.00
Chicken Tikka Masala.....	\$11.50
Lamb Shahi Korma.....	\$12.25
Lamb Vindaloo.....	\$12.25
Palak Paneer.....	\$8.95
Vegetarian Thali.....	\$12.95
 Total with tax.....	 \$76.90

Akbar Restaurant

823 N. Charles St.

Mount Vernon

Dinner Hours:

Sun-Thu: 5-11

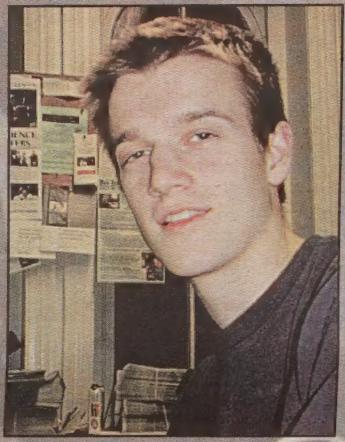
Fri-Sat: 5-11:30

Lunch Hours

Mon-Thu: 11-2:30

Fri-Sun: 12-3

Jeff



RAPHAEL SCHWEBER-KOREN/NEWS-LETTER

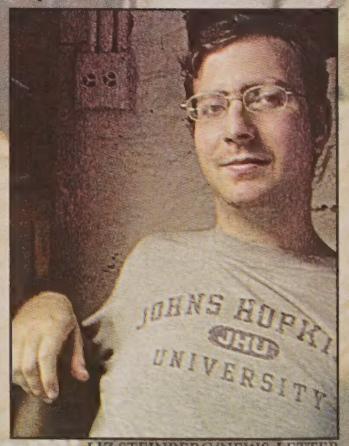
Emily



JEREMIAH CRIM/NEWS-LETTER

Not having tried Indian food before, I had no idea what the others were discussing as they perused over the strange sounding names on the Akbar menu. I took a plateful of rice and covered it with three different dishes. The lamb korma and the chicken tikka masala were exceptional, with tender chunks of meat in zesty sauces. The palek paneer was very tasty, especially when mixed with the rice, and was definitely the lightest dish of the three. The samosas, which I thought would be the best, turned out to be slightly disappointing, as the filling was bland and unsatisfying. Finally, the tender, chewy, flavorful naan was the perfect complement to the meal. Overall, I would say the Akbar makes great Indian food, although I have nothing yet to compare it to.

Raphael



LIZ STEINBERG/NEWS-LETTER

As bizarre as it sounds, this was the first time I can ever remember eating Indian food. That's not to say that I haven't tasted curry or snuck a piece of Nan from my Indian friends freshman year, but had never ordered an entire meal. Being a vegetarian, I was wary at first, associating Indian cuisine with lamb and beef. Not knowing what to order, my trusty N-L companions took the liberty to choose a few dishes for me, which they endearingly referred to as "veggie crap." I am pleased and surprised to say that this was not in fact the case. The saffron rice mixed with spiced curry vegetables was delicious, though a bit spicy for my taste. The cucumber and spinach dips were great when mixed with pieces of Nan, and the vegetable samosas were filling and rich.

The two varieties of lamb, while looking slightly unappealing, tasted very good, one type little or no spice and the other extremely spicy.

The spicy variety of lamb, while actually quite fiery, happened to be my favorite, especially with some saffron rice or with the bread. While I did not try the lentils or most of the sauces, I did like the sweet sauce, especially with the bread.